

THE NATIONAL Provisioner

THE MAGAZINE OF THE
Meat Packing and Allied Industries

Volume 81

NOVEMBER 16, 1929

Number 20

Reference Dept.
7th-FIER

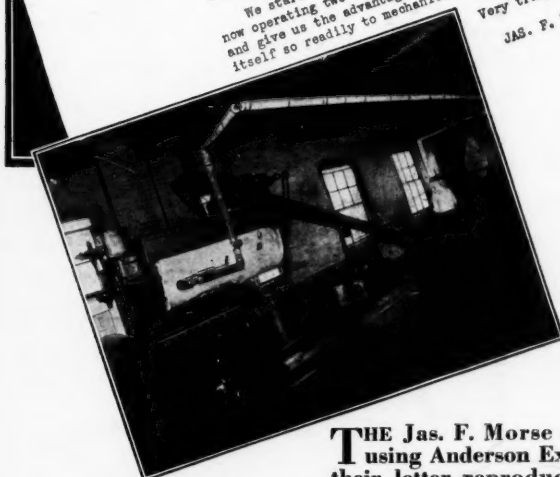


The V. D. Anderson Co.
1936 West 96th Street
Cleveland, Ohio

Gentlemen:

We started using an Anderson Expeller in 1923 and are now operating two of them. They produce excellent cracklings and give us the advantage of a continuous process which lends itself so readily to mechanical handling equipment.

Very truly yours,
JAS. F. MORSE & CO.



Have Used Expellers Since 1923

THE Jas. F. Morse & Co. of Boston, Mass. has been using Anderson Expellers since 1923. According to their letter reproduced above these Expellers have produced excellent cracklings and give the advantage of a continuous process which lends itself to mechanical handling equipment.

What Expellers are doing for hundreds of other concerns, they can do for you. Write giving information about your production, etc., and we will have our engineers give you data and figures on the savings to be made by the use of an Anderson R. B. Crackling Expeller.

THE V. D. ANDERSON COMPANY
1946 West 96th • Cleveland, Ohio

DO YOU SLICE BACON?

Have You Seen The

TRUNZ-"BUFFALO" Bias Bacon Slicer?

WHAT IT DOES:

Cuts Straight as well as on the Bias.

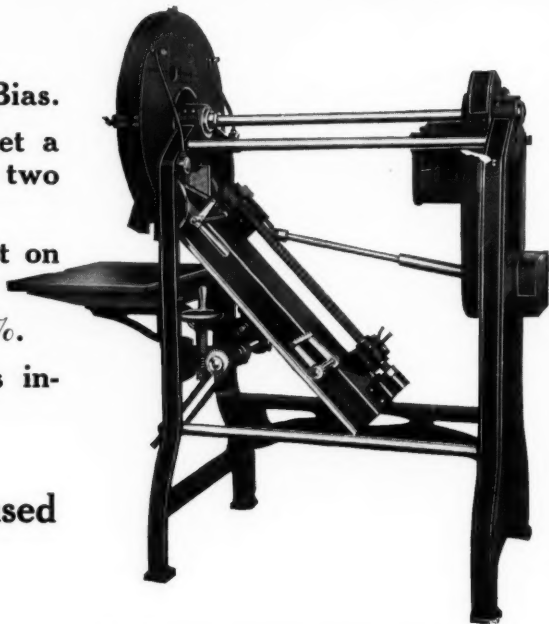
For a little more money you get a machine that does the work of two machines.

Shows more lean meat when cut on the bias.

Increases the width of slices 41%.

Enables you to use thin bellies instead of scrapping them.

Will pay for itself, even if used only part of the time!



These comments from prominent users will interest you!

From time to time we had accumulations of narrow Bacon, and it was necessary to greatly reduce the price in order to find a market. The Trunz—"BUFFALO" Bias Bacon Slicer, has solved our problem; we are now able to slice them at no sacrifice.

CH. KUNZLER CO., Lancaster, Pa.

Your Trunz—"BUFFALO" Bias Bacon Slicer has enabled us to slice thin bacon in such a way as to produce broad slices of bacon. Another notable feature of the slicer is that it produces slices which show up the lean portion of the bacon unusually well.

I believe that your slicer has contributed materially to the remarkable increase which we have enjoyed in our sliced bacon business.

LOUIS MEYER CO., INC., Brooklyn, N. Y.

The Trunz—"BUFFALO" Bias Bacon Slicer, by cutting on the bias, enables us to slice bacon which would otherwise have had to be sold as "skips".

OTTO STAHL, INC., New York City, N. Y.

Our slicer is still giving us excellent service. It proves very valuable to us. We can heartily recommend it to any one in the market for a Slicing machine.

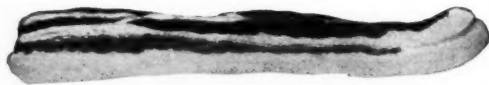
READING ABATTOIR CO., Reading, Pa.

WE CAN REFER YOU TO MANY OTHERS.

These photographs, taken from the same piece of bacon, tell the story!



This slice was cut on the bias slicer. It shows more lean meat and increase in width of 41%.



This slice of bacon was cut on a straight slicer.

Write for full information and prices of this bias slicer

JOHN E. SMITH'S SONS CO., Buffalo, N. Y., U. S. A.

Also Manufacturers of the world-famous line of "BUFFALO" Silent Cutters, Mixers, Grinders, Air Stuffers and the Schonland patented Casing Puller

BRANCHES: Chicago, Ill., U. S. A.

London, Eng.

Melbourne, Australia

THE NATIONAL Provisioner

THE MAGAZINE OF THE

Meat Packing and Allied Industries

Copyright, 1929, by The National Provisioner, Inc. Title Registered in U. S. Patent Office.

OFFICIAL ORGAN OF THE INSTITUTE OF AMERICAN MEAT PACKERS

Vol. 81. No. 20

NOVEMBER 16, 1929

Chicago and New York

Government Outlaws Bad Habits of Meat Trade

Unfair Trade Practices and Wasteful Methods in the Buying of Livestock and Selling Meat Products Are Forbidden

Unfair practices and uneconomic methods that would burden the meat industry with unnecessary expense have been outlawed by the United States government.

Where other industries adopt trade practice codes under Federal Trade Commission rules, the federal laws bring the meat packing industry under the direct jurisdiction of the U. S. Department of Agriculture.

Secretary of Agriculture Hyde this week set the seal of his approval upon trade practice resolutions adopted by the industry at a recent meeting under government auspices.

Regulations covering some practices unquestionably violations of the packer and stockyards act are already in force. Rules dealing with unethical and uneconomic practices not covered in the law will become effective on January 1, 1930.

Approval of the code was announced this week in a letter which the Secretary of Agriculture has written to some 1200 packing and wholesale establishments throughout the country, and in a press statement issued on November 12 by the Department.

Time to Get Ready

After recording his approval of the trade rules, the Secretary adds:

"However, in order that the trade may have time to make any adjustments in its methods of conducting business that may be necessary, those provisions of the resolutions dealing with unethical and uneconomical practices, as distinguished from those which are unquestionably violations of the Act, will not be considered as effective until January 1, 1930."

In a bulletin to members of the Institute of American Meat Packers, President Wm. Whitfield

Woods announced that copies of the code of trade practices will be printed immediately and will be made available to packers without charge.

The statement issued by the Department to the press, containing the approved trade rules in full, is as follows:

THE GOVERNMENT STATEMENT

Following a study of the resolutions adopted by the meat industry at a conference in Chicago on October 22, for the improvement of trade practices in the industry, Secretary Arthur M. Hyde of the U. S. Department of Agriculture expressed his approval of the resolutions on November 11 in letters sent to members of the conference.

Urging all elements of the industry to comply strictly with the code of trade practices unanimously agreed upon by the meat packers and meat wholesalers represented at the conference, Secretary Hyde said "The Department will take such action as the facts and law may warrant with re-

spect to alleged violation of these resolutions by packers subject to the provisions of the packers and stockyards act."

On the basis of gross sales at least 95 per cent of the meat packing and wholesaling industry was represented at the conference, so it is expected that adherence to the practices agreed upon at the conference will result in great benefits to producers and consumers and the meat trade.

Certain practices had been already subject to the provisions of the packers and stockyards act, which is administered by the Bureau of Animal Industry, U. S. Department of Agriculture, but the resolutions adopted by the industry are aimed at correcting various other wasteful or unethical methods through self-regulation by the meat trade itself.

Text of the Rules.

The conference at which the resolutions were adopted was called by Secretary Hyde. Dr. John R. Mohler, chief of the Bureau of Animal Industry of the Department of Agriculture, repre-

sented the Department, and at the request of members of the conference he presided over the meeting.

The resolutions adopted are as follows:

RESOLUTION I

Resolved, That such resolutions as may be adopted by this Trade Practice Conference shall be known as the Code of Trade Practices of the American meat packing industry, for the purpose of eliminating unfair, wasteful, and uneconomical practices among packers and wholesalers with respect to classes of products of which the American packing industry is the predominant manufacturer and with respect to livestock of which it is the chief purchaser; and not to apply to classes of product such as shortening, canned goods, soap, and margarine, which, although handled by certain packers, are largely controlled or influenced—as to trade practices—by industries other than the meat packing industry.

RESOLUTION II

Resolved, That such resolutions as may be adopted by this Trade Practice Conference shall be preceded by the following foreword and explanatory clause:

In 1925 the Secretary of Agriculture of the United States suggested that steps be taken by the meat-packing industry to eliminate, as far as possible, all wasteful practices and methods. Acting on this suggestion and encouraged by the expressed interest of the President of the United States, Calvin Coolidge, the Institute of American Meat Packers undertook a comprehensive survey of the entire field of operations, beginning with the purchase of livestock and continuing through the manufacturing processes to the final marketing stage.

Practices were found to exist in certain localities which are economically unsound and tend unreasonably to increase the cost of doing business and



ARTHUR M. HYDE.

Secretary of Agriculture.
Who announces rules for regulation of trade practices in the meat industry.

the spread between the producer and the consumer. Measurable progress was made in eliminating such practices.

Now the entire industry is agreed that the adoption of a code of trade practices is desirable. The packers and wholesalers of the United States are willing and eager not only to eliminate wasteful, uneconomical, and unsound practices and methods, but to condemn and prevent, as far as possible, all unfair and unethical trade practices and methods. They believe that the meat trade and the public, as well as the packing industry itself would be benefited by the elimination of such practices and methods.

To promote such objects, the packers and wholesalers of meat agree to abstain from the practices hereinafter set forth in the following Code of Trade Practices:

Notifies Industry of New Rules

This statement by the Secretary of Agriculture relative to the Trade Practice Conference of the meat packing and wholesale meat industry was sent to about 1,200 packers and meat establishments in the United States:

Washington, D. C., Nov. 11, 1929.

A trade practice conference for the meat packing and wholesale meat industry was held at my invitation at Chicago, Ill., October 22, 1929. At my direction Dr. John R. Mohler, Chief, Bureau of Animal Industry, represented the department and presided at the request of those present.

Over 1,200 invitations were sent out to packers, and on the basis of gross sales it is estimated that at least ninety-five per cent of the industry was present or represented at the conference.

Dr. Mohler conveyed a message from me to the industry setting forth the position of the department with respect to this matter, and then outlining the purpose of the conference.

It was pointed out that a somewhat similar plan had been followed with excellent results by the Federal Trade Commission in dealing with other industries. I believe that the results accomplished by this industry working in harmony with the department in building up a high code of ethics will be equally satisfactory.

A code of proposed trade practice resolutions was presented by representatives of the industry and each of the resolu-

tions was duly voted upon and adopted unanimously, after which the code, including all of the resolutions, was unanimously adopted as a whole. There is attached a partial list showing the names of the concerns and their representatives who were present at this conference, and took part in the adoption of these resolutions.

The resolutions as adopted are attached hereto and they have my approval. They are an earnest of your good faith and I urge strict compliance therewith.

The department will take such action as the facts and law may warrant with respect to alleged violations of these resolutions by packers subject to the provisions of the Packers and Stockyards Act.

However, in order that the trade may have time to make any adjustments in its methods of conducting business that may be necessary, those provisions of the resolutions dealing with unethical and uneconomical practices, as distinguished from those which are unquestionably violations of the Act, will not be considered as effective until January 1, 1930.

(Signed) ARTHUR M. HYDE.

Secretary of Agriculture.

RESOLUTION III

Whereas, it is desirable in the interest of the packing industry and of society itself that the sale and distribution of meat and meat products be carried on in open and honest competition, and that the methods employed in the packing business be fair and sound, be it resolved that

Unfair Sales Practices.

A. Secret rebates or secret concessions or secret allowance of any kind are unfair methods of business. Differences in prices on account of the grade, quality or quantity of the commodity sold, or the cost of selling or transportation, or made in good faith to meet competition, are not secret rebates, concessions or allowances.

B. Obscuring the price at which goods are sold by selling ostensibly at a certain price but granting secretly to the buyer unusual discounts or terms is an unfair trade practice.

C. Discriminating unduly among buyers either in terms, or in prices, or in discounts, or in service, or in allowances, or in any other way, for the purpose of injuring a competitor or with the effect of substantially reducing competition, is an unfair trade practice. Differences on account of grade, quality, or quantity of the commodity sold, or the cost of selling or transportation, or made in good faith to meet competition, do not constitute undue discrimination.

D. The giving with packing-house products of premiums or coupons redeemable in money or merchandise for the purpose of obtaining business is an unfair method of business.

E. Guaranteeing a customer against a market decline or a market advance is an unfair trade practice, except in connection with transactions covering commodities governed by rules of practice of the National Cottonseed Products Association.

F. The selling of goods below a reasonable market value for the purpose of injuring a competitor, or with the effect of substantially lessening competition, is an unfair practice.

G. An attempt unwarrantedly to evade the fulfillment of an agreement to purchase or sell or to receive or deliver goods is unfair and dishonest, whether the evasion be attempted by outright repudiation because of a market change or some other circumstance, or whether it be attempted by unwarranted or excessive claims for allowances, by unwarranted rejections, or by any other subterfuge.

H. Making, causing, or permitting to be made, or publishing any false or misleading statement concerning the grade, quality, condition, quantity, nature, origin, or preparation of any packing-house product is an unfair practice.

I. Making or causing to be made a defamatory or untrue statement concerning a competitor, his business, his policies, or his products, is an unfair practice.

RESOLUTION IV

Whereas, it is essential in the interest of the producer and the trade that competitive buying of livestock be conducted on the basis of a one-day market in accord with sound principles of economics, and in order that an equal competitive buying opportunity can be available to all buyers of livestock and sellers and manufacturers of this raw material into meat products; be it resolved that

Livestock Trading Rules.

A. The practice of giving shippers the option of more than one day's market is unfair and the shipper's option of market shall be confined to one single day, which shall be chosen at the time the trade is made.

B. Secret allowances of any kind to sellers of livestock, whether it be allowances of weight, price, or shrink, for the purpose of inducing livestock producers to sell only to one buyer, is an unfair method of doing business.

C. Price discrimination or favoritism shown to any individual or organization

(Continued on page 55.)

Will Quick Freezing Transform the Meat Trade?

Plans to Turn Packinghouse Into Meat Factory at Nominal Expense Would Result in Enormous Savings

Quick freezing has leaped into the very front of the picture of food conservation and elimination of waste in distribution.

It applies to and may solve major problems in all perishable food fields.

But its possibilities for the meat industry are nothing short of revolutionary.

These possibilities are so startling that meat merchandisers—and those who serve them—can't see the picture, even yet.

Packers, machinery and supply men have been caught "flat-footed" by this sudden development. Most of them are running around in circles looking for a way out!

Theories are shaping up in the direction of practice, however. The bogie of cost and the scarecrow of impracticability are not as fearful as they were even a short while ago.

It is encouraging to be told that millions can be saved in shrinkage and better utilization of by-products by the new "factory methods" by which retail cuts are produced at the packinghouse.

But it is difficult at first to credit the assertion made by engineers that it can be done with no more buildings, ice machines, boiler capacity or electric generators than are used at present.

It is declared to be purely an engineering problem in adapting present equipment to new needs, and at a relatively insignificant outlay.

These points are developed in the following discussion by an engineering member of the editorial staff of THE NATIONAL PROVISIONER. Methods and illustrations will be treated in more detail, with the aid of leading refrigeration experts, in later articles.

Quick Freezing Retail Cuts

By Jack Frost.

The public is listening with intense interest to the account of what seems to engineers and scientists a simple story of one of the most amazing developments in these days of breathtaking changes. It is a development destined to add to the wealth of the world—not through greater production of goods, but through conservation; that is, through greater utilization of the same production.

Nature has blessed this land, but we

have been careless and wasteful of her bounty. Witness the fruit crops left to decay in the orchards, potatoes left to rot in the ground, etc., because in times of plenty prices to producers fall to a point which will not justify the expense of harvest.

Gluts of perishable foods, in the hasty and futile efforts to market the excess supply before spoilage, are all too common.

A Preventive of Gluts and Waste.

This new development seems to offer a regulator or governor, whereby all perishable foods may be preserved when they are abundant and subsequently distributed in an orderly manner, thereby lowering the cost of food—one of the large items in the family budget for necessities.

It promises to stabilize prices and leave the family with more money for luxuries, or more time for leisure—one of the requisites for creative effort.

And so the world begins to see what a tremendous power for good resides in the utilization of quick freezing for perishable foods.

We have heard of it from those who have devoted their talents to the perfection of methods and apparatus for working it—from the more important

figures in the group such as Birdseye, Bloom, Cooke, the Kolbe brothers, Peterson, Taylor—and the dean of them all, Zaroetschenzeff. These men will go down in history as great public servants, to whom tribute will be paid increasingly as the far-reaching benefits of their contribution to civilization become known.

Development of Quick Freezing.

The industry and the public are also indebted to such eminent foreign scientists as Dr. R. Plank, professor of the Technical University, Karlsruhe, Germany, and director of the German Institute of Refrigeration; E. Kallert of Hamburg, Germany, Professors Uberto Ferretti of Rome, Italy, and Wilson of London, all of whom have done a great deal of scientific research on the freezing of comestibles, the results of which form the foundations upon which the structure representing these new inventions is being reared.

The history of the development of quick-freezing has been told in a clear concise way in the U. S. Bureau of Fisheries Document No. 1016, entitled "Refrigeration of Fish," by Harden F. Taylor, a generous contributor to the pioneering work in the field of quick-freezing.

These are important times in the meat-packing industry and the fish industry; and, indeed, for everyone connected with the production, preparation, marketing, and consumption of perishable foods—and that means everybody. The development of quick freezing arms meat packers, fisheries, fruit and vegetable growers of the world with an instrumentality which promises to lift them out of the hazardous position they have always occupied, and put them on a practically even footing with producers and manufacturers of non-perishable goods.

Where the Meat Packer Stands.

The product of the packers is highly perishable—not imperishable. Furthermore, the meat packer stands as a buffer between the livestock producer and the meat consumer, trying to keep

What Might Happen

If quick freezing turned the packinghouse into a meat factory:

Retail cuts prepared in the packing plant.

Enormous saving in shrinkage.

Storage economies.

Abolition of the shop fat and bone abuse.

Quality product assured.

Tenderer and juicier meats.

Opening of new distributive channels.

And all by simply adapting present plant and equipment to new uses.

Such are the possibilities held out for the meat industry after a few weeks of study of what is declared to be purely an engineering problem.

both contented, all the while trying to keep an ample, regular flow of livestock to his plant, endeavoring to maintain a high food factor at prices which will adequately compensate the growers, and to keep an equally regular flow of meat and meat products to the consumer at prices which the consumer will be willing to pay, and still yield the packer a margin for his services.

This is a difficult position. The inadequacy of the return for the packer's effort and upon his capital investment is well known.

Whenever a manufacturer must take, at a fair price, for reasons of public and business policy, all of a valuable, perishable raw material offered to his plant, and must sell the goods at what-

ever prices are necessary to move them into channels of consumption before they spoil, he is in an extremely hazardous position.

That is exactly the status of the meat packers. They have tried to minimize this hazard in a variety of ways, none of which has given them the control of their business which they require and should have.

What they need is something which will enable them to add their operating expense and a fair profit onto their costs, and then feed their goods to the market as needed.

Think for a moment what a useful instrument has been forged for the meat packer by this almost incredible development; and its utility in achiev-

ing the control of the business which it promises.

Here Is an Instrument.

Read the 1928 convention report of W. W. Woods, president of the Institute of American Meat Packers, dwelling upon the results of his fact-finding survey, and his recommendations, delivered last year at Atlantic City. Read it again with the thought in mind that we now have this new development, and see how beautifully simple becomes the solution of many of the packer's problems, and the carrying out of Mr. Woods' recommendations.

It is significant to note here that the subject of quick-freezing for food preservation was dismissed in a sentence at the meat packers' convention one year ago. The rise of this method has been meteoric. It was the keynote of the convention held last month.

All this change in one year!

Among the fisheries, where the process was developed, there have already been revolutionary changes, and the industry has been elevated from methods almost primitive to enviable heights.

Even some of the most conservative among meat packers have become convinced that this new method of handling food products—in the quick-frozen state—is destined to revolutionize their methods of marketing.

Right and Wrong Methods.

Hundreds of thousands of dollars are being spent—much of it wasted in private and secret experimental work, in an effort to develop something different or perhaps superior to methods already perfected by those outside the industry. Most all of the experiments of which there is available knowledge seem foredoomed to failure, or partial success at best, because their authors have not recognized the correct fundamental principles essential to the success of this new undertaking.

The pride of an industry in a method or machine developed by its own personnel is understandable. But in these days of red ink the meat packing industry would do well to adopt the most nearly proven methods now available, and do its experimental work concurrently, or do it in the future.

Just as surely as it fails to do so, a new competitive group will arise which will. Witness the development of the household refrigerating machine by those wholly outside the large ice machine industry—because the latter lacked vision; said it couldn't be done. Many similar illustrations could be offered, but that one should be ample.

Caught Them All Flat-footed!

The sale of quick-frozen fish and the obvious merit of the product have caught
(Continued on page 51.)

New Meat Seasoning Products Aid Production of Quality Merchandise

Sausages and "ready-to-serve" specialties, more than any of the other products of the meat plant, perhaps, depend on quality and appearance for their sale. A product, to be popular, must not only be first-class, but its quality must be apparent. Unless a particular product looks good, the housewife will pass it by for another in which the appearance of quality stands out.

Wrapping and packaging of sausages and "ready-to-serve" specialties has increased the sale of these meats. This fact is quite generally known in the meat industry, but few have taken the time or made the effort to determine the reason why.

Now one meat merchandiser says this increased demand has come not as a result merely of wrapping and packaging, but as a result of attractive packages.

Good products have appeared better when wrapped and packaged, because care was used to select wrappings and packages, and the methods of presenting these meats to the public emphasized their goodness. The sales appeal in the average packer's wrapping and packaging is unusually high.

Quality Builds Sales.

A housewife may buy a meat product, but, regardless of the attractive appearance it makes, she will not repeat the purchase if it does not please her when served. And while quality of materials and care in manufacture are important factors in the production of a popular product, flavor is probably the most important item in building good will.

If everyone's taste were alike, the trick of producing products that were universally liked would not be a diffi-

cult one. Unfortunately, this is not the case. A meat product liked by one person will not be liked by another.

The best the meat man can do is to experiment with seasonings and attempt to flavor his products so that they will be acceptable to the greatest number of people, taking into consideration racial food preferences and other factors that would have a bearing on the sale of his meats.

Seasoning, one packer feels, is a detail in sausage and "ready-to-serve" meat manufacture to which too few sausage makers give thought and study. Simply taking the formula for a bologna, for example, that is being used by some other manufacturer in another part of the country, and following it rigidly is not conducive to better products or progress.

Proper Seasoning Important.

The simple fact that a seasoning for any meat is widely used does not mean, he thinks, that it is the best one for every packer to use. Experiments and trials in a plant might produce a seasoning formula that would please the trade of the territory better, and increase the consumption of the product in that territory.

Too often, also, a sausage maker will decide on formulas for his various products, and will then stick to them "forevermore."

When a formula has been found that meets with popular favor it pays to continue to use it, of course. But if a product does not sell well, particularly when the same product of some other manufacturer is finding a ready market in the territory, it is a safe bet that the seasoning used could be looked into.

(Continued on page 52.)

New Device Developed to Facilitate Better Hide Take-off

Packers would welcome any device or apparatus that would speed up the process of removing hides, and at the same time eliminate the possibility of damage to the hide during the flaying process.

Such devices have appeared from time to time, and while they would remove hides without damaging them they were not efficient in plants where quantity production is the rule.

One such machine, developed in France, was at one time used extensively in South Africa and South America, and hides removed with it commanded a premium in the principal world hide markets. It never was popular in this country, however, because it took too long to remove a hide with it.

Operated With Electricity.

Recently there has been in Germany a device for removing hides that, it is claimed, does not possess the disadvantages of previous machines of this type. Not only does the machine facilitate the removal of hides without cuts or scores, but it is said to reduce the time of removal by from 25 to 35 per cent. Another advantage claimed for it is that it can be operated by unskilled workmen.

The apparatus consists of a small electric motor of 1/4 to 1/3 h. p. which revolves at 3,000 to 4,000 r. p. m. The motor is connected by a flexible shaft to the handle, which for better insulation is incased in a rubber tube.

The handle consists of a steel cylinder about 1 1/4 in. in diameter and about 6 in. long. This contains a transmission which transforms the revolving motion of the shaft into an oscillating motion.

This movement is brought to bear on a circular steel, star-shaped, blunt knife which runs between two protective steel casings of the same shape and size and which taper toward the points.

Strikes Through the Tissues.

As the knife does not protrude above the casings, it is impossible to cut or score the hide, even if the apparatus is held vertically against it.

The action of the machine is not one of cutting but of striking through the tissues between the hide and flesh. This is done in the space between the teeth of the knife. The oscillating movement of the knife has the effect that nothing is drawn into the casings. Everything brought against the knife is pushed away from it.

The only work that has to be done

with an ordinary knife when taking off a hide is to make the initial cut down the belly. All other operations are performed with the machine which, it is said, can be used in any direction and in strokes of any length. It is as efficient in removing the hide from the head and legs, it is said, as from the other portions of the carcass.

SEEING RUSSIAN MEAT PLANTS.

In a letter received by THE NATIONAL PROVISIONER from Chas. F. Kamrath, of Bloom & Kamrath, Chicago, Ill., who left recently for Russia to collect material for the design of a number of new meat plants to be erected by the soviet government, he reports arriving safely in Moscow on October 17 after an interesting and enjoyable trip, which included a 4-day stop over in Berlin.

His present task, he says, will be to investigate existing meat plants and methods. Up to the time of writing he had investigated the plant at Moscow. Here he found operations and equipment very primitive. The plant consists of small buildings scattered over a large area, the product being conveyed from one building to another in wagons. In this plant it takes 72 men to kill 900 hogs in a working day of seven hours.

Methods of processing also vary considerably from those in use here. Hogs are skinned. The skins are then de-haired and sold in Germany.

Shortly after the letter was written Mr. Kamrath expected to leave for an inspection trip in Siberia, and to select sites for new plants to be constructed. Among the places he expected to visit were Leningrad, Tumen, Omsk, Novo-Sibirsk, Beesk, Semipalatinsk and Petropavlovsk.

Watch "Wanted" page for bargains.



NEW MACHINE REMOVES HIDES WITHOUT CUTS OR SCORES.

The device consists of a small motor connected to a flexible shaft, which in turn is connected to a transmission which transforms the circular motion of the shaft into an oscillating one. This is brought to bear on a circular, star-shaped blunt knife which runs between protective steel casings and which taper toward the point.

The knife does not protrude above the casing so that it is impossible to cut or score a hide even if the machine is held vertically against it. The action of the machine is not one of cutting but of striking through the tissue between hide and flesh.

TRADE GLEANINGS

A fire damage to the linter storage house and contents of the West Cotton Oil Mill, West, Texas, is estimated to be between \$7,000 and \$8,000.

The Sherman Produce Co., Sherman, Texas, has been absorbed by the F. C. Pennington Produce Co. New equipment is being installed in the plant.

The Animal By-Products Co., which operates thirteen rendering plants in Southern and Western states, has just completed the erection of a \$20,000 plant near Loveland, Wash.

The Lamesa Oil Mill, Lamesa, Texas, has been incorporated, with a capital stock of \$50,000. The company has taken over the cold press oil mill plant formerly owned by the Lamesa Cotton Oil Co.

Swift & Co. are consolidating their several branches at Denver, Colo., and are providing accommodations in their stock yards district for the local poultry plant, wholesale market and creamery.

Roberts & Oake, Chicago, Ill., recently announced that a 2½ per cent wage increase had been granted to the 600 employees of their packing house. The increase affects both skilled and unskilled labor.

The Producers Packing Co., Sedalia, Mo., has been placed in the hands of a receiver and the property will be auctioned on the morning of Nov. 25, 1929, at the offices of the company, 720 W. Main st., Sedalia. The company has been in operation since its incorporation in May, 1919. The physical value of the property is estimated to be about \$200,000.

Differences between the Independent Meat Packers' Protective Association of Baltimore, Md., and the officials of the health department have led to the appointment by the mayor of a committee to work out a plan that will effect a satisfactory administration of the meat inspection ordinance. Health officials say that some of the packing establishments are "antiquated," and the packers complain that some of the health regulations are "too drastic."

An extensive expansion program which will increase the cooler capacity of the Field Packing Co., Owensboro, Ky., at least 30 per cent has been started and probably will be finished by January 1, 1930. The increased space will be secured mostly by raising some of the buildings now in use to two stories. A second story is being placed on the freezer building, which will more than triple it. One story is also being added to the main cold storage plant.

REPORT ON ARMOUR FINANCES.

F. Edson White, president of Armour and Company, issued the following statement after the monthly meeting of the board of directors, on November 15:

"Armour and Company's fiscal year ended November 2, and while the last few months of the packing year were not as good as the previous ones, results already tabulated show that preferred dividends have been more than earned. The new year's business has started off well, and the volume of product sold during the first two weeks greatly exceeds the volume a year ago."

"We have no evidence of our busi-

ness having been affected adversely by the recent happenings in the stock market. This, however, is not surprising. Meat is an indispensable part of the diet, and the less the consumer has to spend the greater the proportion which is used for the purchase of meat. The immediate prospects for the coming year are good."

The board of directors declared the usual quarterly dividend on preferred stock at the rate of \$1.75 a share, payable January 2 to stockholders of record December 10.

FINANCIAL NOTES.

Net earnings of \$3,258,277 are reported by the Colgate-Palmolive-Peet Company for the third quarter of the year, which is more than twice the net income of the corresponding three months in 1928. The period a year ago represented the first quarter of consolidated operations and the earnings were \$1,564,112. The Colgate and Palmolive-Peet companies were merged in July, 1928, but it was not until the current year that the consolidated company was able to work out the economies incident to combined operation, according to C. S. Pearce, president.

The Continental Can Company, Inc., will earn approximately \$9,233,000 during the current year, equivalent to approximately \$5.50 a share, according to official estimate reported by the company recently on the basis of the nine months' report, which was said to be 38 per cent ahead of last year.

PACKER AND FOOD STOCKS.

The price ranges of the listed stocks of packers, leather companies, chain stores and food manufacturers on Nov. 13, 1929, or nearest previous date, together with number of shares dealt in during the week, and closing prices on Nov. 6, or nearest previous date:

	Sales Week ended Nov. 13.	High. Nov. 13.	Low. Nov. 13.	—Close— Nov. 13.	Nov. 6.
Amal. Leath....	100	37	37	37	4
Do Pfd.....	100	29	29	29	31
Amer. H. & L....	500	5	5	5	5
Do Pfd.....	1,200	26	25	25	34½
Amer. Stores....	6,000	43	40	40	48½
Armour A.....	27,000	6	5½	5½	6½
Do B.....	53,630	3	2½	3	4
Do Pfd.....	2,500	61	59	59	66
Do Del Pfd....	2,800	79	75	75	81
Barnett Leather 1,700	4	3	4	4	4
Beechnut Pack.. 7,200	55	45	45	45	49
Chick. C. Oil....	5,500	29½	27½	27½	30
Childs Co.....	7,100	48	44½	48	55
Cudahy Pack... 11,800	38½	36½	36½	41	41
First Nat. Strs. 23,100	51½	48	47½	63	63
Gen. Food.....	235,400	42	39½	39½	48
Gobel Co.....	22,900	11	9½	9½	13
Gr. A. & P. 1st Pfd. 100	115½	115½	115½	115½	115½
Do New.....	640	225	188½	188½
Hormel, G. A....	200	40	40	40	40
Hygrade Food.. 5,500	10½	10	10	13½	15½
Kroger G. & B. 70,700	46	38½	38½	51	51
Libby, McNeill 17,700	16½	15	15	16	16
MacMarr Strs.. 3,000	24½	24	24	30	30
Oscar Mayer....	500	11	11	12	12
M. & H. Pfd....	100	38½	37	38½	40
Morrell & Co.. 5,450	57½	54½	55	67	67
Nat. Food Pr. B 1,700	4	4	4	4½	6
Nat. Leather... 2,050	2½	2	2	2	2½
Nat. Tea.....	21,700	34½	31½	33	38
Proc. & Gamb. 33,200	46	43½	45	66	66
Rath Pack.....	1,100	24½	24	24	25
Safeway Strs.. 39,200	98½	92½	94	110	110
Do 6½ Pfd....	450	92½	92½	92½	96½
Do 7½ Pfd....	250	101	101	101	104½
Stahl-Meyer ...	600	26	26	26	27½
Strauss-R. Strs.	400	10½	10½	10½	15
Swift & Co....	5,650	125½	123	123	127
Do Int'l.....	14,400	28½	27½	27½	29½
Truist Pork....	1,000	20	20	20	25
U. S. Cold St..	200	40½	40½	41	41
U. S. Leather.. 13,600	7	5	6	11½	11½
Do A.....	7,300	15½	15	15	18½
Do Pr. Pfd....	500	92	91	91	93
Wesson Oil....	6,500	24½	22	22	27
Do Pfd.....	8,200	51½	50	50½	55½
Wilson & Co.. 2,600	4	3½	3½	4½	4½
Do A.....	4,300	7	6½	6½	8½
Do Pfd.....	5,400	37½	35½	37½	46

CHAIN STORE EARNINGS.

Net earnings of the Grand Union Company for the first nine months of 1929, after all charges including taxes, amounted to \$628,213, against \$292,316 for the first nine months of 1928. The percentage of net profits to store sales, after all charges for the nine months, was 2.5 per cent, compared with 1.25 per cent for the same period in 1928. Earnings for the third quarter, before taxes, were \$268,068 as compared with \$135,982 in the third quarter of 1928 and \$210,600 and \$230,498 for the first and second quarters of 1929. Earnings for the fourth quarter of 1928 amounted to \$275,983.

MacMarr Stores report earnings for October 1929 of \$7,559,658 as compared with the same month of 1928 of \$6,859,235 or an increase of 10.2 per cent. For the ten months of 1929, \$69,726,698 as against \$59,151,775 of 1928 or an increase of 17.9 per cent.

Kroger Grocery and Baking Company report earnings for the five weeks to November 2, 1929, of \$27,989,348, as compared with the same period of 1928 of \$22,744,281 or an increase of 23.0 per cent. For the 44 weeks to November 2, 1929, \$239,492,212 as compared with the same period of last year of \$168,908,937 or an increase of 41.7 per cent.

Safeway Stores, Inc., report earnings for October, 1929, of \$19,714,471 as compared with October, 1928, of \$9,740,261 equivalent to an increase of 102.4 per cent. For the ten months' period of 1929, a total earning of \$171,321,190 as compared with the same period of 1928 of \$84,894,769 or an increase of 101.8 per cent.

Piggly-Wiggly Corporation report earnings for the nine months ended September 30 of \$155,514,664 as compared with the previous year of \$148,357,700 or an increase of 4.8 per cent.

OCTOBER FEDERAL SLAUGHTERS.

Livestock slaughtered under federal inspection at various centers in October, 1929, with comparisons, are reported by the U. S. Bureau of Agricultural Economics as follows:

	Cattle.	Calves.	Hogs.	Sheep.
Baltimore	6,488	820	72,942	1,710
Buffalo	9,740	2,100	110,472	6,903
Chicago	175,569	43,443	564,017	235,079
Cincinnati	13,732	6,026	71,407	8,139
Cleveland	8,552	5,782	71,787	12,779
Denver	10,770	1,681	21,173	27,913
Detroit	6,546	5,725	100,330	23,214
Fort Worth	35,482	38,953	22,970	19,497
Indp.	19,085	3,351	93,888	7,781
Kan. City	93,940	22,180	185,277	131,751
Milwaukee	17,479	41,468	152,971	8,836
Nat. S. Y.	40,282	8,870	114,778	22,988
New York	32,284	48,636	131,516	243,923
Omaha	75,241	6,060	123,079	21,773
Philadelphia	6,315	6,317	88,887	18,863
St. Louis	16,376	6,420	132,894	5,523
St. Paul	29,361	2,819	70,180	54,609
So. St. Joe.	32,725	6,347	96,837	74,382
So. St. P.	50,717	59,232	292,315	137,582
Wichita	7,863	2,353	57,478	5,418
All other establishments	149,664	70,769	1,279,849	198,662
Total	838,939	398,354	3,857,147	1,365,325
Oct., 1928	801,248	404,945	3,712,984	1,408,753
10 mos. end	6,934,594	3,784,287	38,863,115	11,773,223
Oct., 1929	7,038,384	3,961,254	39,558,099	11,246,034

What is the emulsion method of preparing sausage meats to increase binding qualities? Ask the "Packer's Encyclopedia," the meat packer's guide.

THE NATIONAL Provisioner

Chicago and New York

Member

Audit Bureau of Circulations
Associated Business Papers, Inc.

OFFICIAL ORGAN INSTITUTE OF
AMERICAN MEAT PACKERS

Published Weekly by The National Provisioner,
Inc. (Incorporated Under the Laws of
the State of New York) at 407 So.
Dearborn Street, Chicago

OTTO V. SCHRECK, President.

PAUL I. ALDRICH, Vice-President.

OSCAR H. CILLIS, Sec. and Treas.

PAUL I. ALDRICH, Editor and Manager

GENERAL OFFICES.

Old Colony Bldg., 407 So. Dearborn St.,
CHICAGO, ILL.

Telephone Wabash 0742, 0743, 0744.

Cable Address "Bampan," Chicago.

EASTERN OFFICES.

55 West 42d St., New York

Telephone Chickering 3129

PACIFIC COAST OFFICE.

881 Market Street, San Francisco, Calif.
NORMAN C. NOURSE, Mgr.

TERMS OF SUBSCRIPTION INVARIABLY IN ADVANCE, POSTAGE PREPAID.

United States.....	\$3.00
Canada	4.00
All Foreign Countries in the Postal Union, per year.....	5.00
Single or Extra Copies, each.....	.10
Back Numbers, each.....	.25

INSTITUTE OF AMERICAN MEAT PACKERS.

Chairman of the Board—F. S. Snyder,
Batchelder & Snyder, Boston, Mass.

President—Wm. Whitfield Woods, Institute
of American Meat Packers, Chicago.

Vice-Chairmen—E. A. Cudahy, Jr., Chi-
cago; B. C. Dickinson, Louis Burk, Inc.,
Philadelphia, Pa.; Jay C. Hormel, Austin,
Minn.; Chester Newcomb, Cleveland,
Ohio; A. T. Rohe, New York City.

Treasurer—Henry Neuhoof, Neuhoof
Packing Co., Nashville, Tenn.

Central Administrative Committee—
Oscar G. Mayer, Oscar Mayer & Co., Chi-
cago; Jay E. Decker, Jacob E. Decker &
Sons, Co., Mason City, Iowa; A. T. Rohe,
Rohe & Brother, New York; F. Edson
White, Armour and Company, Chicago;

G. F. Swift, Swift & Company, Chicago;
Thomas E. Wilson, Wilson & Co., Chi-
cago; E. A. Cudahy, Jr., Cudahy Packing
Co., Chicago; and F. S. Snyder and W. W.
Woods, ex-officio.

Institute Plan Commission—Thomas E.
Wilson, Chairman, Wilson & Co., Chicago.

Directors (3 year term)—Jay E. Decker,
Jacob E. Decker & Sons, Mason City,
Iowa; F. Edson White, Armour and Com-
pany, Chicago; R. T. Keefe, Keefe-Le
Sturgeon Packing Co., Arkansas City,
Kans.; Geo. L. Franklin, Dunlevy-Franklin
Co., Pittsburgh, Pa.; J. W. Rath, Rath
Packing Co., Waterloo, Iowa; Frank M.
Flint, Gobel-Kern, Inc., New York.

Directors (2 year term)—Oscar G.
Mayer, Oscar Mayer & Co., Chicago; T. P.
Breslin, Standard Packing Co., Los An-
geles, Calif.; W. F. Schluderberg, Wm.
Schluderberg-T. J. Kurdle Co., Baltimore,
Md.; Thomas E. Wilson, Wilson & Co.,
Chicago; F. R. Warton, Hygrade Food
Products Corp., Chicago; Frank A. Hunt-
er, East Side Packing Co., E. St. Louis,
Ill.

Directors (1 year term)—Charles E.
Herrick, Brennan Packing Co., Chicago;
G. F. Swift, Swift & Co., Chicago; El-
more M. Schroth, J. & F. Schroth Pack-
ing Co., Cincinnati, Ohio; L. E. Dennig,
St. Louis Independent Packing Co., St.
Louis, Mo.; John R. Kingham, Kingham &
Co., Indianapolis, Ind.; E. C. Andrews,
Jacob Dold Packing Co., Buffalo, N. Y.

Increasing Meat Consumption

Over-production has been and is a vital problem in many industries. When this point is reached there are two main ways out—to decrease production or to increase consumption.

Most industries prefer to make efforts to increase consumption rather than to decrease production, for the latter course often results in higher prices, which in turn discourage consumption.

For some years the meat industry has been face to face with a production in excess of what could be disposed of at profitable prices.

But in addition it has to contend with a situation that does not enter to complicate the problems in other industries. The meat industry must take and process the raw material—livestock—produced and offered to it. To discourage livestock production, it is felt, might create a situation more serious than over-production.

Reduction of production is not possible, or at least not feasible. Increasing consumption, therefore, appears to be the only way out.

But can meat consumption be increased? The meat industry can guess and speculate, but it cannot say positively. The question can be answered only after an intelligent, forceful effort to increase consumption has been made.

Those who do not favor making this effort argue that people eat only so much, and that all of the efforts that might be made would not cause them to eat more.

This is very true as far as it goes, but such an argument does not go far enough.

Many people eat no meat or eat it sparingly, because they have mistaken ideas of its value in the diet. If they knew as much about meat as they should they would eat more of it and less of some other foods.

Others use meats in small amounts because they feel it is expensive. Meat is seldom so high in price that, from the nutrition standpoint, it costs more than other foods.

Some people prefer not to give much or any meat to children because it is "not good for them." As a matter of fact, growing children need the food elements meat contains.

Other perhaps tire of meat now and then because it is not served in a variety of ways and in an attractive, appetizing manner.

There are more sound scientific reasons why meat should be used in plentiful amounts in the diet than can be found for many other foods the consumption of which is growing rapidly.

Lemon growers increased the consumption of their product many fold by advertising. Coffee sales have been increased \$70,000,000 annually; the consumption of walnuts has been increased 600 per cent and the consumption of raisins 400 per cent in ten years.

Fifty times more oranges are consumed today than 20 years ago; bread and sauer kraut sales are climbing; the vegetable shortening industry is but a few years old; the consumption of fish is increasing rapidly; the dairy industry has expanded enormously. Many times more peanut butter and canned fruits and vegetables are consumed today than was the case a few years ago.

In comparison with the growth being made by other branches of the food industry, what has been the increase in the consumption of meats?

The natural inference is that, in some measure at least, the consumption of other foods is increasing at the expense of meat. Advertising and up-to-date merchandising may not be able to increase food consumption in general, but they are having a powerful influence in creating consumer food preferences.

Figuring Wages and Costs

Despite the advantages claimed for bonus and incentive plans for paying workers, industry, for the most part continues to compensate employees by the straight wage system.

A survey of 893 industrial concerns made recently by a firm of industrial and management engineers shows that 66.4 per cent of these use the straight wage system, 24.1 per cent a piece plan, and 9.5 per cent a premium or bonus plan.

Of the firms using incentive or bonus plans of one kind or another 99.1 per cent reported that manufacturing costs had been decreased as a direct result. In 99.7 per cent of these cases, also, employees were able to increase their earnings.

Practical Points for the Trade

(Contents of THE NATIONAL PROVISIONER are copyrighted and may not be reprinted except by permission)

Wool Pulling Methods

Pulling the wool from sheep pelts is a rather careful operation. A sheep slaughterer who wants to pull the wool in his own plant says:

Editor The National Provisioner:

We would like to have instructions on the handling of sheep skins prior to wool pulling and a formula for the mixture to use on the skins to loosen the wool.

If this packer produces his own pelts from which he wishes to pull the wool they should be handled promptly or be preserved so they will not deteriorate.

If the pelts must be held for some time they should be cured by first being allowed to cool thoroughly. They are then piled with the flesh side up and salted. For this purpose about 5 lbs. of medium salt should be used per pelt.

Washing.—The first step in preparing the pelts for wool pulling is to give them a thorough washing in concrete vats, having quarter circular bottoms and equipped with horizontal mechanical agitators. These agitators are built somewhat like a mill wheel which dips down in the vat and conforms to its shape, so that when it revolves it keeps the contents in violent motion.

While the pelts are being washed the water is fed in from the rear, overflowing on the floor in front of the vat and carrying the dirt from the pelts with it.

When the pelts are pulled in the same plant in which they are taken off, they are immediately immersed in water of about 50 degs. temperature and are agitated for about 5 minutes. They are then soaked in the vat over night. During the summer it is good practice to work up the pelts from each day's kill the same day to avoid depreciation.

The water for soaking and washing should not be warmer than 72 degs. F. If cool water is not available, ice should be used, to bring the water to this temperature.

The pelts are soaked and washed until the overflowing water shows no discoloration, clean water being fed into the vat throughout the process. They are then removed from the washing vats and put through a centrifugal wringer similar to that used in laundries, and are wrung until the excess water is removed.

Painting.—On coming from the wringer the pelts are laid on a table, skin side up and are painted with a depilatory made of a solution of sodium sulphide in water and mixed with slaked lime. The strength of this solu-

tion varies, from a weak solution of 20 degs. Beaumé to be used on young lamb pelts to as high as 32.5 degs. Beaumé for the heavier pelts. The time of the year also has some influence on the strength of the solution necessary to use. This solution has a tendency to dissolve the roots of the wool, making it easier to pull.

In the use of this solution, however, great care must be taken not to burn the skins. It must be mixed right and put on right and this is difficult for an inexperienced operator to do. The more the man doing this work knows about pelts, wool and skins, the more successful he will be in handling this important step in wool pulling.

Formerly lime only was used for painting the skin, and this practice is still followed in a limited way especially by smaller operators. Where lime is used extreme care is necessary to see that that no large particles of lime or foreign matter are contained in the mixture when it is painted on the skin. Where such material is present there is always danger of lime burns and other damage to the skin.

Pulling.—After the mixture has been spread on the skin side of the pelt,

the pelt is folded together with the skin side in and hung overnight over a rack. The next morning the pelts are spread out, skin side down on a smooth hard convex surface, made preferably of steel, and which is inclined at a convenient working angle.

As the wool is pulled from the skin, pulling from the back being done first, it is placed in convenient containers, according to grade as far as possible. If the number of pelts handled warrant it, they are graded for wool before they are taken to the puller. The wool from the other parts of the pelt is put in containers separate from those containing the back wool. Pulling from around the neck and other difficult parts must sometimes be done with shears, care being taken not to damage the skin and lessen its value.

After the wool is pulled the skins are thoroughly washed in vats to remove the mixture painted on them to loosen the wool, and the skin is processed for delivery to the tannery.

Yellow Color in Lard

What makes hog lard have a dark yellowish color? A pork packer is having this trouble and asks the cause. He says:

Editor The National Provisioner:

We slaughter a considerable number of hogs, but are not satisfied with our lard. At present it has a dark yellowish color, which is undesirable.

It is difficult to tell how to overcome a dark color in lard without knowing something of the method of operation. The inquirer does not state whether his lard is kettle rendered or if it is prime steam.

Also the kind of fats that go into the lard have a good deal of influence on the color. A considerable percentage of pickle fat will result in an off color, also when fat from the black guts is used it will have an influence.

The yellow color may be due to scorching during cooking, or there may be a good deal of suspended material in the lard.

Instructions on the manufacture of kettle rendered lard appeared in THE NATIONAL PROVISIONER of August 3, 1929. Full instructions for the manufacture of other kinds of lard will appear in future issues.

Subscribers may secure reprints of such articles by sending a 2c stamp with request to THE NATIONAL PROVISIONER, Old Colony Bldg., Chicago, Ill.

Where are hides most frequently "scored," and what is the right practice to prevent this? Ask the "Packer's Encyclopedia," the meat packer's dictionary and guide.

Smoking Bacon and Hams

Many inquiries have been received by THE NATIONAL PROVISIONER for smoking methods for cured meats. Full directions for soaking and smoking S. P. meats have been published in THE NATIONAL PROVISIONER, together with a summer smoking schedule for all products, giving hours in smoke and approximate shrinkage. A table of practice in wrapping meats also was given.

A reprint of this may be had by subscribers by filling out and sending in the following coupon, together with a 2c stamp:

THE NATIONAL PROVISIONER,
Old Colony Bldg., Chicago.

Please send me reprint on SOAKING AND SMOKING MEATS.

Name

Address

City

Enclosed find a 2c stamp.

Holding Sausage Color

A sausage maker who is unable to use color to improve the appearance of his product says he is having trouble producing and holding color and asks how this can be overcome. He says:

Editor The National Provisioner:

We have a good deal of trouble with our sausage, made of pork and beef. We can not produce and hold a good color on it and are not permitted to use artificial color. Can you tell us how to overcome our trouble?

This sausagemaker does not say whether his sausage is fresh or cooked sausage or anything about his process. Neither does he state whether he uses fresh or cured trimmings.

In the manufacture of smoked and cooked sausage made of beef and pork several manufacturing practices will help to improve the color of the product. For instance, after the sausage is stuffed and hung on a truck it should be taken to the cooler at a temperature of 36 to 40 degs., carefully spread and allowed to hang over night so the meat will cure in the casing. This will result in a better and more lasting color on the finished product.

After it is smoked and cooked it should be hung in natural temperatures from 2 to 3 hours, where there is no draft, to allow the product to partially chill and develop color.

Another cause of poor color is the storing of smoked cooked sausage in too low temperatures. The storage cooler temperature should not be below 45 degs. and preferably 50 degs. Manufacture should be regulated as nearly as possible to sales, and no sausage kept in the cooler for any considerable length of time.

Meat Baking Temperatures

What are appropriate temperatures for baking hams and meat loaves? A western producer of delicatessen meats says:

Editor The National Provisioner:

We would like to know the proper temperatures for baking hams and meat loaves. We believe we would have a better product generally if we had our temperatures just right.

Meat loaves are generally started at a temperature of about 250 degs. F., and this temperature is maintained for the first hour. It is raised to 300 degs. for the second hour, then gradually to 350 degs. to finish the product.

Recent studies on temperatures for baking hams have placed these temperatures at from 250 to 325 degs., the meat being started off at the higher temperature for searing so the juice will remain in the product as far as possible, then the temperature is reduced to 250 to 260 degs. for the baking process.

Operating Pointers

For the Superintendent, the Engineer, and the Master Mechanic

REDUCING POWER COSTS.

By W. F. Schaphorst, M. E.

The power plant of a modern meat packing plant is so much more economical and efficient than the power plant of ten years ago that the owners of old plants are becoming concerned about the state of affairs. They are wondering what can be done, if anything.

Will it be necessary to start all over again and build a new power plant, or can the present plant be rehabilitated? In fact, can it be made better than it was when new, and capable of competing with modern plants? Certainly these are important questions.

Experience has shown that in most instances the old plant, particularly the boiler plant, can be brought right up-to-date without great cost. In some instances it can be made better than certain so-called modern plants. And

what is of prime importance, the cost of the modernization will be considerably less than would be the cost of a new plant. As stated by one authority:

"The vast majority of plants built ten years ago can be reconstructed to produce astonishing savings in power costs. In addition to this fact, there has come about a very logical policy of inter-connection between utility and manufacturing plants, whereby it is to the advantage of both parties to work out the most economical local power supply on a co-operative basis."

It must be obvious to any engineer that heat will pass through an old boiler plate and tube as readily as it will pass through a new plate, provided the plate is clean. As a matter of fact there should be a slight improvement with age because boiler plates and tubes usually become slightly thinner. The boiler whose heating surface does not change with age is a rarity.

Therefore, arrange to keep the tubes perfectly clean inside and out. The modern method is to keep boiler water so pure that no scale will be deposited. Or, install a deconcentrator. By installing a soot cleaner all ash and soot may be kept off the outside of the tubes.

After putting the boiler in A1 condition, get after and improve combustion. It is as important to have complete and proper combustion as it is to have perfectly clean heating surfaces.

Combustion efficiency can almost invariably be improved by increasing furnace volume. This is accomplished by installing modern boiler baffle walls and sometimes modern furnace lining. There must be no air leakage through boiler baffle walls. And there must be no heat leakage through the outside boiler walls. Proper baffle wall design will give the correct gas velocity through the passes of the boiler. There will be no slagging. Flexible joints are advisable so that there will be no cracking or breaking.

Perhaps a steam superheater should be installed. Perhaps a feed water heater. Perhaps an automatic feed water regulator, or a modern damper regulator, steam purifier, steam trap, automatic combustion control system pump governor, steam flow meter, etc. All of these devices are of great importance in the modernization of power plants. It is possible to do almost anything to an old boiler plant with the exceptions of making the boiler stronger so that steam pressure can be increased.

ARMOUR VETERANS RETIRE.

J. M. Horan, for 27 years a sheep buyer for Armour and Company, and long head sheep buyer with headquarters in Chicago, has been given a leave of absence, and early next year will be retired on pension after nearly 40 years of service with the company.

F. C. Berry, for 30 years manager of Armour's retail market in the Chicago plant, retired from active service on November 1, after 31 years with the company. He is succeeded by Walter P. Dorman, who has been assistant manager since 1918.

Scales and Profits

How much do your scales and scalers cost you every year?

Are your scales accurate and of the proper capacity—your scalers conscientious and well-trained?

Do you keep your scales operating within certain narrow "tolerances"?

Scales and their operators play a big part in your profit or loss for the year!

Reprints have been made of six articles which have appeared in THE NATIONAL PROVISIONER on "Weighing in the Meat Plant." In them the selection of scales, training of scalers and the troublesome question of tolerances are discussed. Other articles are to follow.

They may be had by subscribers by filling out and sending in the attached coupon, together with 25c in stamps.

The National Provisioner,
Old Colony Bldg., Chicago.

Please send me the reprints on "Weighing in the Meat Plant."

Name

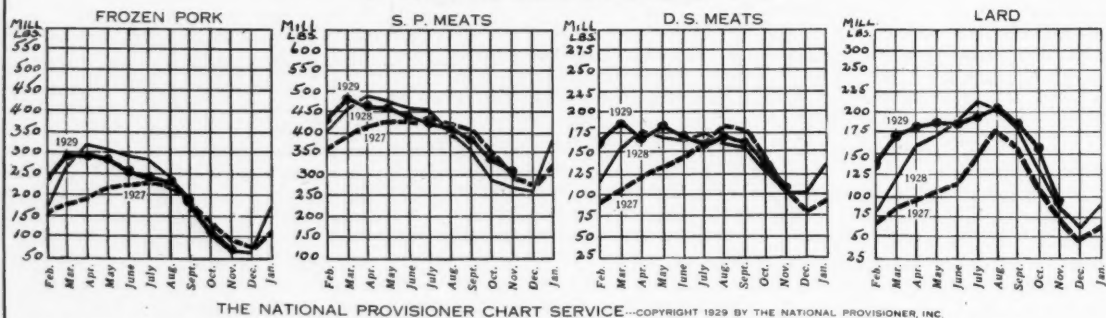
Street

City State

Enclosed find 25c in stamps.

STORAGE STOCKS OF PORK AND LARD

IN THE UNITED STATES—U. S. GOVERNMENT REPORT



THE NATIONAL PROVISIONER CHART SERVICE—COPYRIGHT 1929 BY THE NATIONAL PROVISIONER, INC.

This chart in THE NATIONAL PROVISIONER MARKET SERVICE series shows the trends of accumulations of storage stocks of frozen and cured pork and lard during the first ten months of 1929, compared with similar periods of the two years previous.

Seasonal sharp declines in storage stocks took place during the month, even though larger quantities of product went into the freezer or into cure during the period. Low prices stimulated demand, giving to the increased business the advantage of volume rather than profit.

Hog runs were large, with prices somewhat lower, but this did not ease the situation on product, which moved at unsatisfactory prices, considering put-down cost and carrying charges.

Frozen Pork.—During the month 34,260,000 lbs. of pork went into the freezer. In spite of this total frozen stocks declined 43,500,000 lbs. during the period and stocks on November 1 were only about 9,500,000 lbs. over those of November 1, 1928, but some 23,000,000 lbs. heavier than the 5-year average on November 1. There was a fair trade during the month in frozen loins in mixed and straight cars, and a fairly broad movement through regular distributive channels on defrosted loins.

S. P. Pork.—Stocks of pickled pork were at their peak at the close of the 1928-29 winter packing season on March 1, but have shown a gradual decline ever since, the movement being quite similar to that of recent years. Stocks on hand on November 1, both fully cured and in process of cure, were nearly 40,000,000 lbs. heavier than those of a year ago, approximately 34,000,000 lbs. over the five-year average on November 1, but nearly 38,000,000 lbs. less than the stocks on hand a month ago. During the month approximately 168,000,000 lbs. of product went into cure, or a little over 10,000,000 lbs. more than during the same month of 1928. With the appearance of sharply lower prices on pickled meats the product found a broad outlet through smoked meat channels, even to the point of the buying of certain product by some packers to meet their trade demands.

D. S. Meats.—The situation in the storage stocks of dry salt meats on the first of November closely paralleled that of one and two years ago. During the month stocks declined approximately

30,000,000 lbs., while 63,223,000 lbs. of green product went into cure during the period. Stocks are only 8,000,000 lbs. larger than those of November 1, 1928, but some 12,000,000 lbs. larger than the five-year average on November 1.

Most dry salt meats have moved at low price levels which has stimulated consumption, particularly as product reached the 10c level. In many cases, dry salt meats have moved at levels well below curing and holding costs.

Lard.—Stocks of lard tumbled practically 54,000,000 lbs. during the month to 99,110,000 lbs., being nearly 16,000,000 lbs. heavier than stocks of a year ago and some 40,000,000 lbs. heavier than the five-year average on that date. Foreign buying as well as consignments were heavy, the movement of lard like most meats being stimulated by the prevailing low prices.

CHICAGO MID-MONTH STOCKS.

Stocks of provisions in Chicago at the close of business on November 14, 1929:

	Nov. 14, 1929.	Oct. 31, 1929.	Nov. 14, 1928.
Mess pork, new, made since Oct. 1, '29, bris....	182	231	98
Mess pork, made Oct. 1, '28, to Oct. 1, '29, bris....	176	373	93
P. S. lard, made since Oct. 1, '29, lbs....	3,404,080	2,530,808	1,720,090
P. S. lard, made Oct. 1, '28, to Oct. 1, '29, lbs....	30,502,008	46,714,525	26,033,500
Other kinds of lard, lbs....	6,202,884	8,616,320	4,182,306
S. R. sides, made since Oct. 1, '29, lbs....	45,929		52,231
S. R. sides, made previous to Oct. 1, '29, lbs....	179,401	102,821	178,124
D. S. clear bellies, made since Oct. 1, '29, lbs....	10,177,178	8,469,725	8,773,728
D. S. clear bellies, made previous to Oct. 1, '29, lbs....	10,149,446	12,772,941	9,464,162
D. S. rib bellies, made since Oct. 1, '29, lbs....	734,907	728,971	565,280
D. S. rib bellies, made previous to Oct. 1, '29, lbs....	468,097	802,691	259,228
Ex. Sh. cl. sides, made since Oct. 1, '29, lbs....	0.005	11,063	137,781
Ex. Sh. cl. sides, made prev. to Oct. 1, '29, lbs....	113,103	132,383	13,221

HULL OIL MARKET.

Hull, England, Nov. 13, 1929.—(By Cable.)—Refined cottonseed oil, 33s 3d; Egyptian crude cottonseed oil, 29s 6d.

STOCKS IN COLD STORAGE.

The figures on which the chart of storage stocks on this page is based are as follows:

	1925. Frozen pork. Lbs. (000 omitted).	S. P. pork. Lbs. (000 omitted).	D. S. pork. Lbs. (000 omitted).	Lard. Lbs. (000 omitted).
Jan.	128,585	396,414	117,082	60,243
Feb.	200,293	443,352	136,478	121,007
Mar.	232,131	484,349	150,079	152,485
Apr.	218,715	466,028	142,660	150,094
May	201,246	467,395	145,748	151,490
June	180,645	425,481	142,292	138,295
July	168,527	407,610	162,618	145,919
Aug.	131,835	373,227	164,374	145,924
Sept.	63,078	338,156	162,553	114,724
Oct.	54,455	284,592	128,288	71,338
Nov.	30,174	255,584	106,204	36,040
Dec.	26,995	200,641	96,995	33,311

	1926. Frozen pork. Lbs. (000 omitted).	S. P. pork. Lbs. (000 omitted).	D. S. pork. Lbs. (000 omitted).	Lard. Lbs. (000 omitted).
Jan.	67,960	294,329	119,617	42,478
Feb.	98,311	319,726	138,005	64,187
Mar.	120,115	345,001	144,071	76,145
Apr.	129,239	346,049	151,298	83,108
May	124,569	338,905	140,324	98,365
June	117,396	320,305	136,901	106,824
July	120,707	334,395	148,164	120,527
Aug.	133,104	340,087	168,882	153,372
Sept.	119,994	350,326	172,706	151,233
Oct.	77,673	283,106	143,572	105,538
Nov.	49,376	257,726	98,521	72,355
Dec.	55,294	267,787	67,009	40,826

	1927. Frozen pork. Lbs. (000 omitted).	S. P. pork. Lbs. (000 omitted).	D. S. pork. Lbs. (000 omitted).	Lard. Lbs. (000 omitted).
Jan.	67,650	306,904	68,203	49,992
Feb.	149,898	352,051	86,395	69,495
Mar.	177,876	392,642	101,156	77,103
Apr.	193,343	418,724	124,714	92,090
May	204,608	435,907	129,037	90,611
June	211,496	432,492	143,092	111,775
July	220,685	444,778	167,248	146,250
Aug.	214,428	440,752	185,903	179,029
Sept.	180,979	407,611	178,121	167,309
Oct.	126,887	341,460	140,417	118,174
Nov.	76,788	290,261	100,646	71,009
Dec.	65,640	277,382	77,145	45,503

	1928. Frozen pork. Lbs. (000 omitted).	S. P. pork. Lbs. (000 omitted).	D. S. pork. Lbs. (000 omitted).	Lard. Lbs. (000 omitted).
Jan.	165,221	370,442	119,497	83,780
Feb.	263,707	460,266	159,769	121,354
Mar.	322,542	496,478	177,887	164,755
Apr.	323,403	496,322	178,012	164,506
May	306,951	480,009	173,652	173,088
June	289,825	459,878	169,663	186,073
July	285,720	453,342	174,069	214,465
Aug.	245,291	408,008	164,473	204,839
Sept.	174,206	352,630	155,990	178,226
Oct.	103,740	285,553	125,904	126,810
Nov.	66,049	264,317	101,173	82,432
Dec.	66,595	293,712	101,183	67,015

	1929. Frozen pork. Lbs. (000 omitted).	S. P. pork. Lbs. (000 omitted).	D. S. pork. Lbs. (000 omitted).	Lard. Lbs. (000 omitted).
Jan.	151,811	375,217	143,011	85,217
Feb.	245,798	424,921	167,861	140,826
Mar.	291,050	473,916	179,776	173,864
Apr.	289,754	453,612	178,595	170,425
May	285,110	452,868	185,840	184,745
June	256,291	448,944	171,450	183,496
July	247,815	430,317	168,805	199,699
Aug.	229,930	412,571	172,294	203,981
Sept.	176,131	382,750	160,519	179,899
Oct.	119,204	342,038	139,256	133,690
Nov.	75,678	304,634	106,995	90,110

Provision and Lard Markets

WEEKLY REVIEW

New Low Levels—Liquidation Continued—Drops in Grain and Stocks Affecting Product—Cash Trade Quiet.

The declining tendency of the product markets was continued the past week, with new low levels made on the further drops in the securities markets and in grain. There was little or no evidence of resistance to the decline. Pressure continued, and there was only a moderate amount of what might be classed as new investment buying. There was a fairly reasonable amount of buying of product by the distributing interests, which took a certain amount, while the demand for hogs from packers and shippers was of fairly persistent character.

The movement of hogs was again liberal with receipts at the leading points showing an excess over last year, with the total since October 26 showing a gain of about 50,000 over the corresponding time last year. The volume of the movement from the country is quite disconcerting to the trade, and it is evident that there are more hogs in the country than the trade had believed on the basis of the surveys made of the situation.

With the beginning of the winter movement showing an increase, it is now thought that there will be very little, if any, let-up in the movement for a number of weeks, or until the late fall and winter movement is over. Under such conditions there is every reason for expecting a further accumulation in product stocks, which will naturally be a factor of considerable importance in the market. The situation is particularly interesting in view of the size of the stocks.

Storage Stocks Lower.

The cold storage stocks of product for November 1 showed an increase in frozen beef over last year, but a decrease in all pork products. Compared with November 1 last year, however, there was an increase in all pork products, which is naturally a reflection of the larger hog movement. The increase in the domestic consumption is not absorbing the extra product.

In addition, there was an increase in cold storage stocks of frozen poultry of all kinds compared with October 1, and the totals are in excess of last year excepting in turkeys. In dairy products and eggs, the totals are generally in excess of last year, although there is a decrease in cheese compared with October 1, and a decrease in the storage holdings of eggs. As a whole, the general position of storage stocks indicate ample supplies of products, with the general totals in excess of the 5-year average.

This position of supplies does not appear to carry much assurance of a higher level of prices, particularly with the general demoralization which has prevailed in the stock markets. The supplies show conclusively that there will be no probability of scarcity of any kind during the winter unless there

should develop a radical change in the movement of products into storage, or the development of an unusual export demand.

The export movement still keeps up very good. Exports of meats for the past week were in excess of last year, and there was also an increase in the exports of lard. The comparative figures since January 1, covering the 10 months ended November 2, show a total of hams and shoulders of 110,400,000 lbs., against 109,100,000 lbs. last year; bacon, 122,400,000 lbs., against 106,400,000 lbs.; lard, 663,500,000 lbs., against 611,900,000 lbs.; pickled pork, 35,900,000 lbs., against 28,400,000 lbs.

PORK—The market in the East held steady throughout the week. Mess at New York was quoted at \$28.50; family, \$33.00@35.00; fat backs, \$22.00@26.00.

LARD—The market was active and weaker with the futures. Prime western, New York, \$10.85@10.95; middle western, \$10.65@10.75; city, 10½¢@10¾¢; refined continent, 11¼¢; South American, 11½¢; Brazil kegs, 12½¢; compound, car lots, 10½¢; smaller lots, 11½¢.

At Chicago, regular lard in round lots was quoted \$10.37½. Leaf sold at \$10.00 and is quoted at 25c under November.

BEEF—A very steady market was reported at New York, with a good demand. Prices are unchanged. Mess was quoted at \$25.00; packet, \$26.00@27.00; family, \$27.00@28.50; extra India mess, \$42.00@44.00; No. 1 canned corned beef, \$3.10; No. 2, 6 lbs. South America, \$16.75; pickled tongues, \$75.00@80.00 per barrel.

See page 42 for later markets.

FROZEN POULTRY IN STORAGE.

Cold storage holdings of frozen poultry on November 1, 1929, with comparisons, are reported as follows by the U. S. Bureau of Agricultural Economics:

	Nov. 1, 1929.	Nov. 1, 1928.	5-yr. av., Nov. 1, 1929.
	M lbs.	M lbs.	M lbs.
Broilers	18,234	12,015	12,080
Fryers	2,763	2,135
Roasters	6,929	4,639	7,041
Fowls	8,311	4,588	5,221
Turkeys	5,173	6,208	5,083
Miscellaneous	20,566	13,963	13,815

PRODUCE IN COLD STORAGE.

Cold storage holdings of butter, cheese and eggs on November 1, 1929, with comparisons, as reported by the U. S. Bureau of Agricultural Economics:

	Nov. 1, 1929.	Nov. 1, 1928.	5-yr. av., Nov. 1, 1929.
	M lbs.	M lbs.	M lbs.
Butter, creamery.....	158,541	128,071	133,695
Cheese, American.....	84,815	81,833	75,333
Cheese, Swiss.....	7,780	6,748	7,713
Cheese, brick and Manster	800	1,567	1,680
Cheese, Limburger.....	1,544	1,433	1,595
Cheese, all other.....	7,910	6,758	7,262
Eggs, frozen.....	7,195	8,542	8,114
Eggs, cases.....	81,541	82,255	55,996

BRITISH PROVISION CABLE.

Liverpool, Nov. 14, 1929.—General provision market dull. Hams and picnics, demand poor; square shoulders and pure lard, fair.

Friday's prices were as follows: Hams, American cut, 93s; Liverpool shoulders, square, 72s; hams, long cut, 104s; picnics, 70s; short backs, 105s; bellies, clear 83s; Canadian, 100s; Cumberland, 94s; spot lard, 53s.

EUROPEAN PROVISION CABLES.

The market at Hamburg shows little alteration, according to cable advices to the U. S. Department of Commerce. Receipts of lard for the week were 1,138 metric tons. Arrivals of hogs at 20 of Germany's most important markets were 79,000, at a top Berlin price of 18.82c a lb., compared with 98,000, at 17.95c a lb. for the same week last year.

The Rotterdam market showed tendencies for lower prices. Extra oleo oil steady. Offerings few. Demand for prime oleo oil very poor and stocks heavy with tendency to increase. Lard market weak.

Liverpool had small stocks and small arrivals, causing market to be strong.

The total of pigs bought in Ireland for bacon curing was 25,000 for the week, compared with 29,000 for the corresponding week of last year.

The estimated slaughter of Danish hogs for the week ended November 8, 1929, was 90,000, compared with 80,400 for the corresponding week of last year.

LIVERPOOL PROVISION STOCKS.

Imports of provisions into Liverpool during October, 1929, as reported by the Liverpool Provision Trade Association:

	Oct., 1929. Lbs.
Bacon, including shoulders.....	2,446,180
Hams.....	3,679,280
Lard, tons	1,091

The approximate weekly consumption ex-Liverpool stocks for the months given is reported as follows:

	Bacon, lbs.	Hams, lbs.	Lard, tons.
Oct., 1929	1,145,790	907,339	723
Sept., 1929	1,102,310	1,102,310	470
Oct., 1928	685,630	697,840	452

MEAT IMPORTS AT NEW YORK.

Imports of meats and meat products received at New York for the week ended Nov. 9, 1929, according to the U. S. Bureau of Agricultural Economics:

Point of origin.	Commodity.	Amount.
Argentina.....	Canned corned beef.....	78,050 lbs.
Argentina.....	Cured beef cuts.....	21,182 lbs.
Canada.....	Beef carcasses	36
Canada.....	Pork cuts	14,860 lbs.
Canada.....	Pork sausage	790 lbs.
Canada.....	Bacon	5,498 lbs.
Canada.....	Meat products	1,551 lbs.
Canada.....	Beef cuts	66,322 lbs.
Canada.....	Quarters of beef.....	253
Germany.....	Ham	2,104 lbs.
Germany.....	Sausage	4,196 lbs.
Italy.....	Hams	3,181 lbs.
Italy.....	Sausage	10,755 lbs.
Paraguay.....	Canned corned beef.....	1,440 lbs.

PORK AND LARD PRICES.

Average wholesale prices of fresh and cured pork products, lard and compound at Chicago and New York for October, 1929, with comparisons, are figured by the Chicago office of the U. S. Bureau of Agricultural Economics as follows:

FRESH PORK CUTS.

	Chicago.		New York.	
	Oct. 1929.	Oct. 1928.	Oct. 1929.	Oct. 1928.
Loins.				
8-10 lb. av.	\$25.56	\$22.78	\$26.06	\$24.62
10-12 lb. av.	25.89	27.46	27.32	27.77
12-15 lb. av.	22.86	20.58	23.30	21.94
16-22 lb. av.	19.12	17.58	19.92	19.66

Shoulders, N. Y. Style, Skinned, No. 1.

8-12 lb. av.	16.20	17.96	17.89	20.80
--------------	-------	-------	-------	-------

CURED PORK CUTS, LARD AND LARD SUBSTITUTES.

	Hams, Smoked, Regular No. 1.			Hams, Smoked, Regular No. 2.	
	Oct. 1929.	Oct. 1928.		Oct. 1929.	Oct. 1928.
8-10 lb. av.	26.55	27.06	27.82	25.14	24.90
10-12 lb. av.	25.80	27.46	27.32	24.19	24.90
12-14 lb. av.	25.23	26.96	26.57	24.10	23.57
14-16 lb. av.	25.15	26.96	26.07	23.95	24.86

	Hams, Smoked, Skinned, No. 1.			Hams, Smoked, Skinned, No. 2.	
	Oct. 1929.	Oct. 1928.		Oct. 1929.	Oct. 1928.
10-18 lb. av.	25.52	28.32	27.41	23.20	26.10
18-20 lb. av.	25.06	28.32	26.50	23.22	25.66

	Bacon, Smoked, No. 1 (Dry Cure).			Bacon, Smoked, No. 1 (S. P. Cure).	
	Oct. 1929.	Oct. 1928.		Oct. 1929.	Oct. 1928.
6-8 lb. av.	31.42	31.40	31.50	26.14	24.14
8-10 lb. av.	29.09	31.40	30.50	24.06	24.14

	Picnics, Smoked, No. 1.			Fat Backs, D. S. Cured, No. 1.	
	Oct. 1929.	Oct. 1928.		Oct. 1929.	Oct. 1928.
4-8 lb. av.	18.42	21.20	17.75	12.73	14.90
12-14 lb. av.	12.73	14.90	13.50	13.17	14.40

	Lard, ref., hard-wood tubs			Lard, carton	
	Oct. 1929.	Oct. 1928.		Oct. 1929.	Oct. 1928.
Lard, ref., hard-wood tubs	13.17	14.40	13.80	14.20	15.04
Lard substitute, hard-wood tubs	11.99	13.40	12.88	12.86	12.90

PHILADELPHIA MEAT SUPPLIES.

Receipts of Western dressed meats and local slaughters under city and federal inspection at Philadelphia for the week ended Nov. 9, 1929:

	Week ended Nov. 9.	Prev. week.	Cor.
Western dressed meats:			
Steers, carcasses	2,109	2,534	2,190
Cows, carcasses	1,012	1,140	1,193
Bulls, carcasses	287	312	492
Veals, carcasses	1,574	1,298	1,776
Lamb, carcasses	11,215	10,840	12,448
Mutton, carcasses	1,547	1,435	1,568
Pork, lbs.	499,729	621,414	487,938

	Week ended Nov. 9.	Prev. week.	Cor.
Local slaughters:			
Cattle	1,588	1,628	1,540
Calves	1,812	2,282	1,810
Hogs	17,807	19,401	19,074
Sheep	6,166	5,344	6,119

MEAT AND LARD STOCKS.

Stocks of meat and lard on hand in the United States on Nov. 1, 1929, with comparisons, as reported by the U. S. Bureau of Agricultural Economics:

	Nov. 1, 1929.	Nov. 1, 1928.	5-yr. avg., Nov. 1, 1929.
Beef, frozen	52,050	41,635	35,855
Beef, cured	8,833	6,168	8,212
Beef, in cure	11,234	10,233	11,508
Pork, frozen	75,678	66,049	52,908
Pork, D.S. cured	52,724	49,368	47,929
Pork, D.S. in cure	50,971	51,755	49,879
Pork, pkid., cured	117,445	97,118	107,370
Pork, pkid., in cure	187,180	168,870	163,362
Lamb and mutton, frozen	4,989	4,321	2,939
Meats, miscellaneous	63,594	52,201	51,520
Lard	98,110	83,474	59,382

*These holdings include stocks in both cold storage warehouses and packing plants.
The quantity of pork frozen during October, 1929, was 34,260,000 lbs.; the dry salt pork placed in cure, 63,223,000 lbs.; pickled pork placed in cure, 167,891,000 lbs.

NEW YORK MEAT SUPPLIES.

Receipts of Western dressed meats and local slaughters under federal inspection at New York, for week ended Nov. 9, 1929, with comparisons:

	Week ended Nov. 9.	Prev. week.	Cor.
Western dressed meats:			
Steers, carcasses	7,627	10,122½	6,202
Cows, carcasses	1,925	914	926½
Bulls, carcasses	214	98	72
Veals, carcasses	10,649	10,741	7,711
Lamb, carcasses	26,963	26,358	29,916
Mutton, carcasses	3,519	2,667	4,040
Beef cuts, lbs.	482,281	351,360	298,698
Pork cuts, lbs.	2,320,233	2,023,897	1,163,829

	Week ended Nov. 9.	Prev. week.	Cor.
Local slaughters:			
Cattle	8,934	9,324	10,930
Calves	13,353	14,822	13,144
Hogs	57,195	57,368	61,045
Sheep	65,205	70,085	66,223

BOSTON MEAT SUPPLIES.

Receipts of Western dressed meats and local slaughters under federal and city inspection at Boston for the week ended Nov. 9, 1929, with comparisons:

	Week ended Nov. 9.	Prev. week.	Cor.
Western dressed meats:			
Steers, carcasses	2,348	2,508	2,293
Cows, carcasses	2,203	2,134	2,737
Bulls, carcasses	37	41	24
Veals, carcasses	1,536	804	1,207
Lamb, carcasses	18,154	18,976	18,976
Mutton, carcasses	752	955	1,500
Pork, lbs.	424,029	581,749	464,492
Local slaughters:			
Cattle	2,013	1,969	1,901
Calves	1,929	1,539	1,656
Hogs	17,024	13,265	15,229
Sheep	7,205	7,185	4,949

LARD AND GREASE EXPORTS.

Exports of lard from New York City, Nov. 1, to Nov. 13, 1929, totaled 8,607,620 lbs.; tallow, none; greases, 478,800 lbs.; stearine, none.

PORK PRODUCTS EXPORTS.

Exports of pork products from principal ports of the United States during the week ended Nov. 9, 1929, are reported as follows:

HAMS AND SHOULDERS, INCLUDING WILTSHIRES.		BACON, INCLUDING CUMBERLANDS.	
	Week ended—		Week ended—
	Nov. 9.	Nov. 9.	Nov. 9.
M lbs.	M lbs.	M lbs.	M lbs.
Total	1,520	854	1,559
To Belgium	1,345
United Kingdom	1,377	800	1,374
Other Europe	5	1,320
Cuba	47	20	17
Other countries	96	29	168

LARD.		PICKLED PORK.	
	Week ended Nov. 9, 1929.		Week ended Nov. 9, 1929.
	Hams and shoulders, M lbs.	Bacon, M lbs.	Pickled pork, M lbs.
Total	1,520	2,931	15,944
Boston	611
Detroit	884	545	1,188
Port Huron	559	357	878
Key West	47	759
New Orleans	5	461
Philadelphia	25	2,029	12,063
	244

TOTAL EXPORTS BY PORTS.		DESTINATION OF EXPORTS.	
	Week ended Nov. 9, 1929.		Week ended Nov. 9, 1929.
	Hams and shoulders, M lbs.	Bacon, M lbs.	Pickled pork, M lbs.
United Kingdom (Total)	1,377	1,689	1,689
Liverpool	456	1,261	1,261
London	624	252	252
Manchester	7
Glasgow	141	88	88
Other United Kingdom	149	88	88

EXPORTED TO:		EXPORTED TO:	
	Week ended Nov. 9, 1929.		Week ended Nov. 9, 1929.
	Hams and shoulders, M lbs.	Bacon, M lbs.	Pickled pork, M lbs.
Germany (Total)	4,931	1,891	1,891
Hamburg	4,931

DANISH BACON EXPORTS.

Exports of Danish bacon for the week ended Nov. 11, 1929, amounted to 5,366 metric tons, compared with 5,103 metric tons for the same period of last year.

Consolidated Rendering Co.

Manufacturers of Tallow, Grease, Oleo Oil
Stearine, Beef Crackings, Ground Scrap, Fertilizers
Dealers in Hides, Skins, Pelts, Wool and Furs

40 North Market St.

Boston, Mass.

GEO. H. JACKLE

Broker

Tankage, Blood, Bones, Crackings, Bonemeal,
Hoof and Horn Meal

40 Rector St.

New York City

THE STEDMAN LINE

Crushers, Hammer Type Grinders

and Pulverizers—Disintegrators

ALSO COMPLETE UNITS

STEDMAN'S FOUNDRY & MACHINE WORKS

FOUNDED 1834 AURORA, INDIANA, U.S.A.

Cold Storage Installation

All Kinds of Refrigerator Construction

JOHN R. LIVEZEY

Glenwood Avenue, West 22nd St., Philadelphia, Pa.
538-539 St. Paul St., Baltimore, Md.
902 Woodward Bldg., Washington, D. C.

Tallow and Grease Markets

WEEKLY REVIEW

TALLOW—A rather quiet situation and a barely steady market prevailed in tallow in the East the past week. Reports had it that some small business was passing on a basis of 8½¢ f.o.b. New York. At the same time there were unconfirmed reports of business passing at better levels, although considering the general weakness in stocks and commodities, there was little in surrounding conditions to make for any independent steadiness in the tallow market. Producers however, were not pressing offerings to any extent, but the larger consumers appeared to be marking time, and apparently were satisfied to look on pending the building up of supplies in producing hands.

The fears that the financial situation would unsettle business in general was against the tallow market, while in none of the soapers' materials was there any indication of any particular demand or strength. At the same time, tallow and other soap materials were on the down grade before the stock crash materialized, and it was evident that, to some extent, the recent declines in tallow prices had at least partially discounted any bearishness in the tallow situation. Reports of a steadier position of tallow in the west attracted some attention here, and as a whole sentiment was more mixed than it has been at any other time of late.

At New York, special loose was quoted at 7½¢; extra, 8½¢ f.o.b.; edible, 8½¢.

At Chicago, inquiries were reported fairly active in the tallow market with selling pressure light. At Chicago, edible was quoted at 8½¢@8¾¢; fancy, 8½¢@8¾¢; prime packer, 8½¢; No. 1, 7½¢@7¾¢; No. 2, 6½¢@6¾¢.

There was no auction at London this week. At Liverpool, Australian tallow was quoted as follows: Fine, 40s 3d; good mixed quoted, 38s 6d.

STEARINE—A very quiet demand and a weaker tone featured the market in the East. Oleo, New York, was quoted at 9½¢, while at Chicago the market was slow and barely steady, with oleo quoted at 9½¢@9¾¢.

OLEO OIL—The market was irregular, with extra New York strong at 11¼¢@11½¢, while the lower grades were barely steady. Medium was quoted at 10¢@10½¢ and lower grades at 10¢. At Chicago, the market was quiet and steady, with extra quoted at 11¼¢.

See page 42 for later markets.

LARD OIL—New business is generally reported as rather slow, but it is understood that deliveries against old contracts are good. At New York, edible was quoted at 15¼¢; extra winter, 12½¢; extra, 12½¢; extra No. 1, 12½¢; No. 1, 11½¢; No. 2, 11½¢.

NEATSFOOT OIL—Demand is mostly for spot and nearby stuff, while little interest was noted in the futures. The market was about steady in tone. Pure oil was quoted at New York at

14½¢; extra, 12½¢; No. 1, 12½¢; cold test, 18½¢.

GREASES—The market for greases was about steady in tone, but demand is rather slow. Consuming interests are holding off, and the developments in other directions are being watched closely. The action of the stock market is having some influence in making for a watchful waiting attitude on the part of consumers, but sellers are not pressing for sale at this time.

Buyers and sellers continue apart in their ideas, and consequently business is restricted. The barely steady tone in tallow is attracting some attention. There is little or nothing new in the situation.

Producers continue to offer but are firm in their ideas. At New York, superior house was quoted at 7½¢ delivered; yellow and house, 6¼¢@6½¢; A white, 7½¢; B white, 7¼¢; choice white, 8¼¢@9¢.

At Chicago, inquiries were reported as fairly active, but sellers were reluctant to meet buyers' views, with a difference of ¼¢@½¢ in price levels restricting sales. At Chicago, brown grease was quoted at 6½¢@6¾¢; yellow, 6¼¢@6½¢; B white, 7¼¢@7½¢; A white, 7¼¢@8¢; choice white, all hog, 8¼¢.

By-Products Markets

Chicago, Nov. 14, 1929.

Blood.

Blood market continues quiet and easy.

Unit Ammonia.

Ground and unground.....\$4.50@4.60

Digester Feed Tankage Materials.

Not much feeding tankage materials being offered at this time, most producers being well covered. Market is rather nominal.

Unit Ammonia.

Ground, 11½ to 12½ ammonia..\$ @ 5.00 & 10
Unground, 11½ to 12½ ammonia 4.50@ 5.00 & 10
Unground, 6 to 8½ ammonia.... @ 3.00 & 10
Liquid stick @ 4.25
Steam bone meal, special feeding, per ton 42.00@45.00

Fertilizer Materials.

Market is quiet, with little of interest to report. Buyers are well covered and few inquiries are now being made. High grade ground selling at \$3.65 & 10c, Chgo.

Unit Ammonia.

High grd. ground, 10@11½ am..\$ @ 3.65 & 10
Low grd., and ungr., 6-9½ am.. @ 3.50 & 10
Hoof meal @ 3.25
Bone tankage, low grd., per ton 24.00@25.00

Bone Meals (Fertilizer Grades).

No activity reported in bone meals of fertilizer grade. Prices nominal.

Per Ton.
Raw bone meal\$50.00@55.00
Steam, ground, 3 & 50..... 31.00@32.00
Steam, unground, 3 & 50..... 29.00@31.00

Cracklings.

Market for cracklings is dull, with little product offered and buyers holding off, both in inquiry and purchases.

Per Ton.
Hard pressed and exp. unground, per unit protein\$ 1.00@ 1.05
Soft prod. pork, ac. grease & quality 70.00@75.00
Soft prod. beef, ac. grease & quality 50.00@55.00

Gelatine and Glue Stocks.

No change in market for gelatine and glue stocks. Fair amount of interest is being shown by buyers, but stocks not heavy.

Per Ton.
Kip and calf stock.....\$38.00@42.00
Hide trimmings 30.00@33.00
Horn pithe 43.00@45.00
Cattle jaws, skulls and knuckles... 45.00@45.00
Sinews, plizles 35.00@38.00
Pig skin scraps and trim., per lb... @ 5c

Horns, Bones and Hoofs.

Per Ton.
Horns, according to grade.....\$85.00@100.00
Mfg. shin bones 70.00@140.00
Cattle hoofs 45.00@ 47.00
Junk bones 27.00@ 28.00
(Note—Foregoing prices are for mixed cartloads of unsorted materials indicated above.)

Animal Hair.

With contract time for winter grades at hand, the hair market is more active and a number of local contracts were closed the past week. Sales of black winter hair reported at 7½¢, and grey winter at 5½¢.

Coll and field dried.....2½¢ @ 3½¢
Processed grey, summer, per lb..... 4 @ 5c
Processed grey, winter, per lb..... 5½¢@5¾¢
Cattle switches, each* 4½¢ @ 5c

*According to count.

EASTERN FERTILIZER MARKETS.

(Special Report to The National Provisioner.)

New York, Nov. 12, 1929.—Unground fish scrap has advanced in price, and the last sales were reported at \$4.25 and 10c f.o.b. fish factories, Chesapeake Bay, Virginia. Fish guano is held at about \$4.50 and 10c at U. S. ports for prompt shipment from Europe.

Dried blood is being offered at \$3.90 per unit of ammonia, f.o.b. New York, at which price sales were recently made. Stocks have been rather well cleaned up, but there is a small quantity available for prompt shipment today at this figure.

Several lots of ground tankage were sold at \$4.35 and 10c, basis f.o.b. New York, for both prompt and November shipment.

Foreign steamed bonemeal, 3 per cent and 50 per cent, is lower in price and trading in this material is rather limited.

Watch "Wanted" page for opportunities.

THE KENTUCKY CHEMICAL MFG. CO., Inc.
COVINGTON, KY. Opposite Cincinnati, Ohio

Buyers of Beef and Pork Cracklings
Both Soft and Hard Pressed



Many of the leading packers and wholesalers of the middle west, east, and south are selling Mistletoe. Let us refer you to some of them.

G. H. Hammond Company
Chicago, Illinois

HAMMOND'S
Mistletoe
MARGARINE

Production, Movement and Stocks of Fats and Oils

Production of fats and oils (exclusive of refined oil and derivatives) during the three-month period ended September 30, 1929, was as follows, according to a preliminary report of the U. S. Department of Commerce:

Vegetable oils, 534,913,482 lbs.; fish oils, 45,864,815 lbs.; animal fats, 517,313,247 lbs.; and greases, 95,037,287 lbs.; a total of 1,193,128,831 lbs. Of the several kinds of fats and oils covered by this inquiry, the greatest production, 412,922,498 lbs. appears for lard. Next in order is cottonseed oil with 203,399,311 lbs.; linseed oil with 188,769,427 lbs.; tallow with 112,823,678 lbs.; coconut oil with 85,012,078 lbs.; and corn oil with 35,521,265 lbs.

The production of refined oils during the period was as follows: Cottonseed, 134,913,891 lbs.; coconut, 86,791,504 lbs.; peanut, 1,788,350 lbs.; corn, 29,062,346 lbs.; soybean, 1,486,608 lbs.; and palm-kernel, 2,604,829 lbs. The quantity of crude oil used in the production of each of these refined oils is included in the figures of crude consumed.

The data for the fats and oils and for the raw materials used in the production of vegetable oils for the three-month period appear in the following statements:

(In some cases, where products were made by a continuous process, the intermediate products were not reported.)

IMPORTS OF FOREIGN FATS AND OILS, QUARTER ENDED SEPTEMBER 30, 1929.

	Lbs.
Animal oils and fats, edible.....	10,432,202
Whale oil.....	2,652,276
Cod oil.....	1,174,143
Cod liver oil.....	925,539
Other fish oils.....	1,970,221
Tallow.....	547,082
Wool grease.....	3,573,170
Grease and oils, n.e.s. (value).....	89,545
Olive oil, edible.....	4,103,141
Tung oils.....	1,214,200

The Blanton Company

ST. LOUIS
Refiners of

VEGETABLE OILS

Manufacturers of
SHORTENING
MARGARINE

Cocconut oil.....	3,807,129
Sulphur oil or olive oil foots.....	8,963,146
Other olive oil, inedible.....	628,670
Palm oil.....	353,983
Palm kernel oil.....	1,861,590
Sesame oil.....	3,402,053
Vegetable tallow.....	4,547,970
Vegetable wax.....	9,961,185
Carnauba wax.....	301,637
Peanut oil.....	2,302,594
Rape (colza) oil.....	2,288,285
Linseed oil.....	23,894,920
Soya bean oil.....	40,484,347
Perilla oil.....	97,243,766
Other expressed oils.....	6,755,654
Glycerine, crude.....	2,342,616
Glycerine, refined.....	75,785,440

IMPORTS OF OIL SEEDS, QUARTER ENDED SEPTEMBER 30, 1929.

	Tons.
Castor beans.....	17,552
Copra.....	66,322
Flaxseed.....	88,363
Poppy seed.....	518
Perilla and sesame seed.....	1,501
Other oil seeds.....	2,992

EXPORTS OF DOMESTIC FATS AND OILS, QUARTER ENDED SEPTEMBER 30, 1929.

	Lbs.
Oleo oil.....	19,851,818
Oleo stock.....	2,682,715
Tallow.....	1,796,536
Lard.....	178,090,296
Lard, neutral.....	5,153,820
Lard compounds, containing animal fats.....	872,242
Oleo and lard stearine.....	1,086,000
Neatsfoot oil.....	379,516
Other animal oils, inedible.....	100,146
Fish oils.....	326,023
Grease stearine.....	796,452
Oleic acid, or red oil.....	957,224
Stearic acid.....	548,659
Other animal greases and fats.....	18,305,931
Cottonseed oil, crude.....	2,300,460
Cottonseed oil, refined.....	1,370,123
Corn oil.....	67,720
Vegetable oil lard compounds.....	1,688,531
Other edible vegetable oils and fats.....	872,422
Cocconut oil.....	8,394,748
Linseed oil.....	510,637
Soya bean oil.....	1,804,736
Vegetable soap stock.....	1,392,150
Other expressed oils and fats, inedible.....	2,331,323
Glycerine.....	247,595

EXPORTS OF FOREIGN FATS AND OILS, QUARTER ENDED SEPTEMBER 30, 1929.

	Lbs.
Fish oils.....	67,808
Other animal oils and fats, inedible.....	11,690
Olive oil, edible.....	108,933
Tung oils.....	1,545,200
Cocconut oil.....	104,897
Palm and palm kernel oil.....	627,222
Peanut oil.....	17,771
Soya bean oil.....	62,700
Other expressed oils and fats.....	93,329
Vegetable wax.....	238,681

RAW MATERIALS USED IN THE MANUFACTURE OF VEGETABLE OILS.

	—Tons of 2,000 Lbs.—	Consumed July 1 to Sept. 30	On hand Sept. 30
Cottonseed.....	962,153	590,747	368
Peanuts, hulled.....	3,390	839	256
Peanuts, in hull.....	146	41,004	526
Copra.....	65,859	80,220	294,638
Cocconuts and skins.....	526	7,033	212
Corn germ.....	59,710	1,875	5,260
Flaxseed.....	294,638	2,102	2,246
Castor beans.....	16,081		
Mustard seed.....	212		
Soya beans.....	5,260		
Olive.....	3,831		

VEGETABLE OILS.

	Factory production for quarter ended Sept. 30, '29.	Wholesale stocks, Sept. 30, '29.
	Lbs.	Lbs.
Cottonseed, crude.....	203,399,311	77,348,615
Cottonseed, refined.....	134,913,891	175,022,786
Peanut, virgin and crude.....	2,300,146	2,204,312
Peanut, refined.....	1,788,350	1,495,868
Cocconut, or copra, crude.....	85,012,078	170,795,310
Cocconut, or copra, refined.....	86,791,504	21,150,489
Corn, crude.....	35,521,265	12,944,067
Corn, refined.....	29,062,346	11,047,536
Soya bean, crude.....	1,455,657	9,041,150
Soya bean, refined.....	1,486,608	2,454,397
Olive, edible.....	4,103,141	6,848,880
Olive, inedible.....		1,763,397
Sulphur oil, or olive foots.....		8,967,757
Palm kernel, crude.....		19,940,280
Palm kernel, refined.....	2,604,829	2,593,349
Rapeseed.....		5,321,921
Linseed.....	188,769,427	102,911,879
Chinese wood or tung.....		29,438,350
Chinese vegetable tallow.....		3,304,071
Castor.....	14,806,000	11,435,203
Palm.....		57,979,902
All other.....	3,540,908	11,183,076

ANIMAL FATS.

	Factory production for quarter ended Sept. 30, '29.	Wholesale stocks, Sept. 30, '29.
	Lbs.	Lbs.
Lard, neutral.....	7,125,534	5,422,240
Lard, other edible.....	395,796,964	113,119,869
Tallow, edible.....	10,175,438	2,606,179
Tallow, inedible.....	102,648,040	83,831,866
Neatsfoot oil.....	1,567,071	1,795,051

GREASES.

White.....	15,093,205	9,733,867
Yellow.....	18,254,786	9,468,210
Brown.....	13,060,105	9,071,624
Bone.....	6,307,429	1,785,915
Tankage.....	2,603,213	3,603,233
Garbage or house.....	22,831,619	14,067,323
Wool.....	2,817,364	4,478,322
Recovered.....	616,710	730,967
All other.....	2,513,766	2,630,639

OTHER PRODUCTS.

Lard compounds and other lard substitutes.....	325,425,234	30,837,296
Hydrogenated oils.....	167,188,200	11,871,090
Stearin, vegetable.....	2,894,124	1,990,216
Stearin, animal edible.....	13,765,229	3,257,267
Stearin, animal inedible.....	8,060,136	5,363,138
Oleo oil.....	29,198,991	11,627,754
Lard oil.....	7,714,396	4,530,366
Tallow oil.....	2,678,164	1,576,778
Fatty acids.....	33,408,197	5,601,971
Fatty acids, distilled.....	8,215,451	1,937,852
Red oil.....	14,928,605	6,676,005
Glycerin, crude 80% basis.....	9,327,896	4,326,244
Glycerin, dynamite.....	34,563,045	21,019,524
Glycerin, chemically pure.....	12,807,272	9,006,362
Cottonseed foots, 50% basis.....	15,723,130	7,502,205
Cottonseed foots, distilled.....	22,513,309	20,804,628
Other vegetable oil foots.....	23,901,550	5,991,787
Other vegetable oil foots, distilled.....	18,540,970	5,063,943
Acidulated soap stock.....	1,006,010	914,333
Miscellaneous soap stock.....	10,246,157	10,869,776
	912,509	585,464

What equipment is needed in refining vegetable oils? Ask "The Packer's Encyclopedia," the "blue book" of the industry.

Vegetable Oil Markets

WEEKLY REVIEW

Trade More Active—Market Weaker—Outside Weakness Factor—Scale Down Support in Evidence—Cash Trade Quieter—Crude Firm—October Consumption Large—Stock Weakness Unsettling.

A better volume of trade and a weaker market featured cotton oil on the New York Produce Exchange the past week. An increase in selling pressure from commission house and professional quarters was in evidence, a more or less natural development owing to the continued drastic slumps in the securities market, which served to unsettle commodities in general and bring about some new lows for the season in oil and other allied markets.

The cotton market was under increased pressure, and lard remained in a very weak position. The latter had considerable bearing on oil, but the oil market, from a technical standpoint, was in rather good shape, in that there was no undue long interest in the market to excite. As a result what stop loss orders were caught were small in volume, and the market was held within narrow limits by a good class of buying power, which more or less stabilized the oil situation.

The volume of hedge pressure was rather limited, while refining interests were persistent buyers in the nearby deliveries, which acted as a check on the breaks. Interests with southern connections were absorbing the futures in a liberal way on a scale down, and this character of buying served to discourage local bears at times. The professional element were rather unanimous in the opinion that it was not at all likely that cotton oil would be the only market not to feel the effects of the tremendous losses in securities the past several weeks, which, it was apparent, was having a depressing effect on all other markets as well.

Oil Supply Ample.

This condition served to increase ring bearishness. The local crowd found it difficult to press the market freely, with crude holding strongly, refiners buying futures and both refiners and packers apparently willing to take crude oil around the present levels.

As a whole the oil situation was not a weak one. The market, however, was feeling the weak surroundings in allied quarters, the latter serving to keep down buying power to some extent. The impression prevailed that cotton oil has, to some extent, discounted the bearishness of the prospective supply situation, at least for the time being, but even so, there was little or nothing in the general run of news to encourage the building up of a long speculative line.

SOUTHERN MARKETS

New Orleans.

(Special Wire to The National Provisioner.)

New Orleans, La., Nov. 14, 1929.—The cotton oil markets continue exceptionally strong considering the many outside depressed markets. Strong support is evident in oil futures, preventing further declines. However, near-bys show less strength than distant months, with crude $7\frac{1}{2}$ c in the Valley and $\frac{1}{2}$ c less in Texas. Offerings are light on account of bad weather. There is a good compound demand, with packers the best buyers of crude and refined. Only small changes in oil prices expected during the next thirty days, and after the turn of the year will depend mainly on hog and lard values, which oil should follow. Now that the size of the cotton crop is established, trade generally is expecting a moderate decline of oil near future, with a stronger market in the late winter or spring.

Memphis.

(Special Wire to The National Provisioner.)

Memphis, Tenn., Nov. 14, 1929.—Crude oil market very dull at $7\frac{1}{2}$ c Valley; 41 per cent protein meal, \$36.00 @36.50; loose cotton seed hulls, \$5.75. Weather is cloudy and cold.

Dallas.

(Special Wire to The National Provisioner.)

Dallas, Tex., Nov. 14, 1929.—Prime cotton seed irregular; prime crude oil, $7\frac{1}{2}$ c; forty-three per cent cake and meal, \$40.50; hulls, \$11.50; mill run linters, $3\frac{1}{4}$ @4c.

There is little or no question but that, with a cotton crop slightly over 15,000,000 bales, there will be sufficient oil supplies for the season's requirements, and at the same time a goodly carry-over at the end of the season. At the same time, there is the possibility of unsettled business conditions as a result of the recent developments which might serve to interfere with consumption, but at the prevailing levels for cotton oil, distribution should continue at a goodly scale. The lard developments in the future will undoubtedly have an important bearing on oil distribution.

October Consumption Large.

The October consumption was large, as expected, with the result that distribution the first three months has totaled 1,049,000 bbls., against 993,000 bbls. the same time last season. The outlook for November consumption is rather good, but the indications are that the cash trade has quieted down the past few days, the consumer apparently adopting an awaiting attitude.

Crude oil in the Southeast and Valley sold at $7\frac{1}{2}$ c, reacting to $7\frac{3}{4}$ c and later was quoted at $7\frac{1}{2}$ @ $7\frac{3}{4}$ c. In Texas, bids the early part of the week were $7\frac{1}{2}$ c. These were later reduced to $7\frac{1}{2}$ c. Mill pressure was limited, but some of the close observers expressed fears of the mills becoming unsettled and pressing their stuff on the market, which, if experienced, might bring about lower levels. The indications are that the price situation is somewhat in the hands of the mills, and a holding attitude on their part at this time might have a good effect on the market position in general.

COTTONSEED OIL—Market transactions at New York:

Friday, November 8, 1929.

	—Range—		—Closing—	
	Sales.	High.	Low.	Bid. Asked.
Spot				900 a 915
Nov.				900 a 913
Dec.				902 a 907
Jan.	800	916	916	916 a
Feb.				920 a 925
Mar.	4300	936	927	927 a
Apr.				930 a 945
May	1900	951	942	942 a 944
June				945 a 960

ASPEGREN & CO., Inc.

450 Produce Exchange Bldg.
New York City, N. Y.

BROKERS

COTTON SEED OIL

ORDERS SOLICITED

TO BUY OR SELL PRIME YELLOW COTTON SEED OIL ON
THE NEW YORK PRODUCE EXCHANGE FOR SPOT OR FUTURE DELIVERY

FOUR

DELIVERY POINTS

Established for the New Orleans Refined Cotton Seed Oil Contract, viz.:

NEW ORLEANS, at Basis.
Dallas, Tex. at 35 points off basis.

Houston, Tex. at 35 points off basis.

Memphis, Tenn. at 5 points on basis.

Goes into effect with March contracts and thereafter.

In transit oil may be ordered shipped to certain destinations at fixed freight differentials.

**New Orleans Cotton Exchange
Trade Extension Committee**

The Procter & Gamble Co.

Refiners of all Grades of

COTTONSEED OIL

PURITAN, Winter Pressed Salad Oil
BOREAS, Prime Winter Yellow
VENUS, Prime Summer White
STERLING, Prime Summer Yellow
WHITE CLOVER Cooking Oil
MARIGOLD Cooking Oil
JERSEY Butter Oil
MOONSTAR Coconut Oil
P & G SPECIAL (hardened) Coconut Oil

General Offices:

CINCINNATI • OHIO

Cable Address: "Procter"

The Edward Flash Co.

17 State Street
NEW YORK CITY

Brokers Exclusively

ALL VEGETABLE OILS

In Barrels or Tanks

COTTON OIL FUTURES

On the New York Produce Exchange

Total sales, including switches, 7,000 bbls. P. crude S. E. 7½c sales.

Saturday, November 9, 1929.

Spot	890 a	925
Nov.	900 a	925
Dec.	900 a	906
Jan.	916 a	918
Feb.	920 a	930
Mar.	927 a	929
Apr.	930 a	945
May	700 945 942	943 a 946
June	945 a	965

Total sales, including switches, 900 bbls. P. crude S. E. 7½c bid.

Monday, November 11, 1929.

Spot	895 a	915
Nov.	900 a	915
Dec.	100 902 902	902 a 905
Jan.	900 916 915	916 a 920
Feb.	920 a	930
Mar.	1900 928 925	928 a 950
Apr.	930 a	950
May	3100 946 944	946 a 965
June	950 a	965

Total sales, including switches, 6,000 bbls. P. crude S. E. unquoted.

Tuesday, November 12, 1929.

Spot	890 a	925
Nov.	895 a	915
Dec.	700 900 899	898 a 901
Jan.	3300 916 912	913 a 925
Feb.	915 a	925
Mar.	4100 928 923	924 a 936
Apr.	925 a	936
May	3000 943 938	938 a 940
June	940 a	960

Total sales, including switches, 11,100 bbls. P. crude S. E. 7½c sales.

Wednesday, November 13, 1929.

Spot	885 a	905
Nov.	885 a	905
Dec.	200 892 892	894 a 898
Jan.	400 907 905	907 a 906
Feb.	908 a	920
Mar.	5100 923 915	917 a 919
Apr.	925 a	935
May	8400 938 930	934 a 945
June	939 a	945

Total sales, including switches, 14,100 bbls. P. crude S. E. 7¼@7½c sales.

Thursday, November 14, 1929.

Nov.	880 a	890
Dec.	895 895	895 a 896
Jan.	910 907	907 a 909
Feb.	910 a	920
Mar.	921 918	919 a 920
Apr.	925 a	937
May	936 933	935 a 940
June	940 a	960

See page 42 for later markets.

COCOANUT OIL—The situation remains without change, with the disposition noted in all quarters to await further developments. Sellers were offering liberally, but consuming interest was at a minimum, and business was generally reported as inactive. The undertone was about steady. At New York, tanks were quoted at 6½@7½c, according to position, while at the Pacific coast tanks were quoted at 6½@6¾c.

CORN OIL—Buying interest was limited although some business was put through at 7½c and 7¾c f.o.b. mills. The market is quoted at 7½c, with the undertone steady.

SOYA BEAN OIL—The offerings from the Orient are said to be more plentiful, but the market continues in

a nominal state, with New York drums quoted at 11½c; less than cars, 12c; Pacific coast tanks, 10½c.

PALM OIL—Very limited trade is reported passing, with the demand rather slow. Sellers are not pressing, and prices are holding about steady. At New York, spot Nigre was quoted at 7c; shipment Nigre, 6.90c; shipment Lagos, 7.10c.

PALM KERNEL OIL—Demand remains slow and the market was more or less of a nominal affair. Spot tanks, New York, are quoted at 7½c; bulk oil, 7@7¼c.

OLIVE OIL FOOTS—The market was easy in tone, with demand rather limited. Old crop foots, New York, were quoted at 7½c, with new crop supplies available at 7½c.

RUBBERSEED OIL—Demand is more or less routine and mostly for spot which is quoted at 8¼@9c lb. in drums.

SESAME OIL—Market nominal.

PEANUT OIL—Market nominal.

COTTONSEED OIL—Demand is rather slow, and the market about steady and quoted nominally at ¼c over November. Sales of Valley crude reported at 7¼c, with further buyers at that price, while Southeast was 7¼@7½c. Texas was quoted nominally at 7¼c.

SHORTENING AND OIL PRICES.

Prices of shortening and salad and cooking oils on Thursday, Nov. 14, 1929, based on expressions of member companies of the Shortening and Oil Division of the National Cottonseed Products Association, were as follows:

Shortening.		Per lb.
North and Northeast:		
Carlots, 26,000 lbs.		@11
3,500 lbs. and up.		@11½
Less than 3,500 lbs.		@11¾
Southeast:		
3,500 lbs.		@10½
Less than 10,000 lbs.		@11¼
Southwest:		
Carlots, 26,000 lbs.		@11
10,000 lbs. and up.		@10½
Less than 10,000 lbs.		@11¾
Pacific Coast:		
Carlots, 26,000 lbs.		@11½
Salad Oil.		
North and Northeast:		
Carlots, 26,000 lbs.		@11
5 bbls. and up.		@11½
1 to 4 bbls.		@12
South:		
Carlots, 26,000 lbs.		@10½
Less than carlots		@11¼
Pacific Coast:		
Carlots, 26,000 lbs.		@11¼

½c per lb. less than salad oil.

½c per lb. less than salad oil.

½c per lb. less than salad oil.

½c per lb. less than salad oil.

NEW ORLEANS OIL MARKETS.

(Special Letter to The National Provisioner.)

New Orleans, La., Nov. 12, 1929.—The consumption of 372,299 barrels of cottonseed oil was just about as anticipated by the trade and was due to replacements because of the extraordinary large sales of compound lard by packers and compound manufacturers.

Trading in New Orleans futures was quiet, due to local and national holidays. The differences at which crude is being swapped into futures contracts is very favorable to crude mills, and a fair amount of such exchanges took place in spite of the dull appearance of the market.

December and January are being swapped at 8 to 10 points, December to March at 26 to 28 points and December to May about 40 points.

ANCO

GEORGE SELLMAYER, President

EDWARD SELLMAYER, Secretary-Treasurer

THE SELLMAYER PACKING COMPANY
BEEF AND PORK PACKERS
SAUSAGE MANUFACTURERS
 Third and Fleet Streets
 BALTIMORE

July 24, 1929

The Albright-Nell Co.,
 5323 So. Western Blvd.,
 Chicago, Ill.

Gentlemen:-

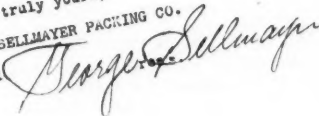
Our Laab Sanitary Rendering Equipment
 installed October 1928 has been operating
 very satisfactorily.

It produces a high grade of Grease,
 low in acids, and a good grade of thoroughly
 digested cracklings. There are no odors
 resulting through the operation of this
 equipment and this fact together with the
 elimination of the necessity of the grinding
 of raw materials make this equipment the
 outstanding inedible Rendering Unit in
 sanitation as well as in economy of operation.

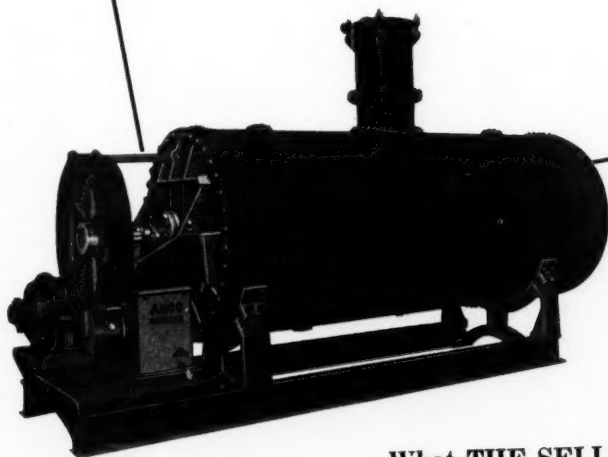
Very truly yours,

THE SELLMAYER PACKING CO.

Per:



GS.LB



Laabs Patents

United States patents 1,578,245
 and 1,630,124; Great Britain,
 No. 253,952; Australia, No.
 2,279; France, No. 617,978; Ar-
 gentina, No. 26,749; Canada,
 No. 277,703; Uruguay, No.
 2,234; Holland, No. 19,681.
 Other U. S. and foreign pat-
 ents pending.

This Laabs User Writes Our Advertisement

What THE SELLMAYER PACKING COMPANY has done
 and is doing with ANCO LAABS Sanitary Rendering Units
 can be accomplished by you. Write for details.

THE ALLBRIGHT-NELL CO.

Western Office
 1731 W. 43rd Place
 Los Angeles, Calif.

5323 S. Western Boulevard,
 Chicago, Ill.

Eastern Office
 117 Liberty Street
 New York, N. Y.

The Week's Closing Markets

FRIDAY'S CLOSINGS

Provisions.

Hog products were irregular the latter part of the week but steadied on buying covering, a better hog market, strength in stocks rallies in grains, moderate hog arrivals and a more cheerful feeling generally.

Cottonseed Oil.

Cotton oil is quiet and steadier with lighter offerings owing to better outside markets, a lack of hedge pressure and scattered covering. Buying power is small. Crude sold at 7½c. This is bid for Southeast and Valley; 7½c bid for Texas. Southeast seed is weaker at \$30.00 per ton and is attracting attention. Cash trade quiet.

Quotations on cottonseed oil at New York, Friday noon, were: Nov., \$8.85@9.15; Dec., \$8.97@9.00; Jan., \$9.10@9.15; Feb., \$9.10@9.25; March, \$9.24@9.27; April, \$9.25@9.40; May, \$9.38@9.40; June, \$9.40@9.60.

Tallow.

Tallow, extra, 8½c.

Stearine.

Stearine, oleo, 9½c.

FRIDAY'S GENERAL MARKETS.

New York, Nov. 15, 1929. — Lard, prime western, \$10.75@10.85; middle western, \$10.60@10.70; city, 10½@10½c; refined continent, 11½c; South American, 11½c; Brazil kegs, 12½c; compound, 10½c.

PRODUCTION AND CONSUMPTION OF COTTONSEED AND PRODUCTS.

Cottonseed received, crushed and on hand, and cottonseed products manufactured, shipped out, on hand and exported for three months ended Oct. 31, 1929, compared with a year ago, as reported by the U. S. Census Bureau:

State.	Received at mills*		Crushed		On hand at mills	
	Aug. 1 to Oct. 31, 1929.	1928.	Aug. 1 to Oct. 31, 1929.	1928.	Aug. 1 to Oct. 31, 1929.	1928.
United States	2,647,433	2,577,417	1,507,619	1,406,054	1,181,420	1,192,935
Alabama	167,071	115,004	115,160	72,325	53,102	42,792
Arizona	20,542	22,296	16,107	17,290	4,508	5,108
Arkansas	244,528	187,969	106,392	114,267	139,234	73,935
California	38,482	36,050	16,869	16,680	21,726	19,008
Georgia	290,785	169,871	162,453	121,456	47,727	49,189
Louisiana	157,031	137,067	85,282	70,189	68,887	67,595
Mississippi	487,638	352,094	209,537	164,536	285,257	101,557
North Carolina	77,795	120,497	53,090	59,570	25,156	61,069
Oklahoma	178,128	192,031	89,750	90,381	92,233	101,076
South Carolina	77,279	80,747	57,974	52,997	19,898	27,915
Tennessee	167,582	116,355	75,470	69,981	93,188	49,243
Texas	786,906	1,020,583	493,204	541,739	313,877	401,620
All others	34,788	26,251	18,331	14,923	16,587	11,328

* Includes seed destroyed at mills but not 41,606 tons and 21,972 tons on hand Aug. 1, nor 31,110 tons and 20,076 tons recharged for 1929 and 1928, respectively.

COTTONSEED PRODUCTS MANUFACTURED, SHIPPED OUT AND ON HAND.

Item.	On hand		Produced Aug. 1 to Oct. 31.		Shipped out Aug. 1 to Oct. 31.		On hand	
	Aug. 1, 1929.	Aug. 1, 1928.	Aug. 1, 1929.	Aug. 1, 1928.	Aug. 1, 1929.	Aug. 1, 1928.	Aug. 1, 1929.	Aug. 1, 1928.
Crude oil (pounds)	1929-30	1928-29	1929-30	1928-29	1929-30	1928-29	1929-30	1928-29
Refined oil (pounds)	1929-30	1928-29	1929-30	1928-29	1929-30	1928-29	1929-30	1928-29
Cake and meal (tons)	1929-30	1928-29	1929-30	1928-29	1929-30	1928-29	1929-30	1928-29
Hulls (tons)	1929-30	1928-29	1929-30	1928-29	1929-30	1928-29	1929-30	1928-29
Linters (Running bales)	1929-30	1928-29	1929-30	1928-29	1929-30	1928-29	1929-30	1928-29
Hull fiber (500-lb. bales)	1929-30	1928-29	1929-30	1928-29	1929-30	1928-29	1929-30	1928-29
Grabshots, motes, etc. (500-lb. bales)	1929-30	1928-29	1929-30	1928-29	1929-30	1928-29	1929-30	1928-29

* Includes 4,021,958 and 13,011,384 pounds held by refining and manufacturing establishments and 4,186,570 and 30,649,915 pounds in transit to refiners and consumers August 1, 1929 and October 31, 1929 respectively.

† Includes 5,506,926 and 3,115,142 pounds held by refiners, brokers, agents, and warehousemen at places other than refineries and manufacturing establishments and 9,727,216 and 10,844,706 pounds in transit to manufacturers of lard substitute, oleomargarine, soap, etc., August 1, 1929 and October 31, 1929 respectively.

** Produced from 338,882,843 pounds of crude oil.

CANADIAN LIVESTOCK PRICES.

Summary of top prices for livestock at leading Canadian centers, week ended Nov. 7, 1929, with comparisons, as reported by the Dominion Live Stock Branch:

BUTCHER STEERS.

1,000-1,200 lbs.

	Week ended Nov. 7, 1929.	Prev. week.	Same week, 1928.
Toronto	\$ 9.50	\$ 9.60	\$10.00
Montreal	9.00	9.00	10.50
Winnipeg	9.00	8.90	9.00
Calgary	8.00	8.00	8.75
Edmonton	7.50	8.00	9.00
Prince Albert	8.00	8.00	8.00
Moose Jaw	8.00	7.25	8.00
Saskatoon	7.50	7.50	7.50

VEAL CALVES.

	Week ended Nov. 7, 1929.	Prev. week.	Same week, 1928.
Toronto	\$16.00	\$16.00	\$15.50
Montreal	15.00	14.50	14.00
Winnipeg	11.00	12.00	10.00
Calgary	9.00	9.00	9.50
Edmonton	10.00	11.00	11.00
Prince Albert	8.00	8.00	10.00
Moose Jaw	10.00	9.10	11.00
Saskatoon	9.00	9.50	9.50

SELECT BACON HOGS.

	Week ended Nov. 7, 1929.	Prev. week.	Same week, 1928.
Toronto	\$12.25	\$12.25	\$10.25
Montreal	12.75	12.00	10.50
Winnipeg	11.00	10.40	9.40
Calgary	10.25	10.25	9.50
Edmonton	10.20	10.25	9.00
Prince Albert	10.65	9.35	9.50
Moose Jaw	10.50	10.15	9.15
Saskatoon	10.80	10.20	9.25

GOOD LAMBS.

	Week ended Nov. 7, 1929.	Prev. week.	Same week, 1928.
Toronto	\$12.00	\$12.00	\$11.75
Montreal	10.90	10.75	11.00
Winnipeg	9.50	9.50	11.50
Calgary	9.00	9.00	11.00
Edmonton	8.00	8.00	11.00
Prince Albert	8.50	8.50	9.50
Moose Jaw	9.00	9.00	11.00
Saskatoon	8.50	9.00	10.50

CHICAGO HIDE MOVEMENT.

Receipts of hides at Chicago for the week ended November 9, 1929, were 2,995,000 lbs.; previous week, 2,896,000 lbs.; same week last year, 3,462,000 lbs.; from January 1 to November 9 this year, 169,466,000 lbs.; same period a year ago, 174,043,000 lbs.

Shipments of hides from Chicago for the week ended November 9, 1929, were 4,242,000 lbs.; previous week, 3,132,000 lbs.; same week last year, 3,993,000 lbs.; from January 1 to November 9 this year, 185,567,000 lbs.; same period a year ago, 192,361,000 lbs.

WEEKLY HIDE IMPORTS.

Imports of cattle hides at leading U. S. ports for week ended November 8, 1929, with comparisons, as reported by the New York Hide Exchange:

	Week ended.	New York.	Boston.	Phila.
Nov. 8, 1929	85,702	14,345
Nov. 2, 1929	17,075	8,040	20,008
Oct. 26, 1929	37,883	8,370	760
Oct. 19, 1929	52,357	8,228	57,450
Nov. 10, 1928	27,403	8,382
Nov. 3, 1928	5,080	12,744

Year to:
Nov. 8, 1929 1,776,771 406,007
Nov. 10, 1928 2,351,965 1,072,518

ARGENTINE BEEF EXPORTS.

Cable reports of Argentine exports of beef this week up to Nov. 13, 1929, show exports from that country were as follows: To England, 88,372 quarters; to the Continent, 25,677 quarters.

Exports of the previous week were as follows: To England, 133,159 quarters; to the Continent, 10,829 quarters.

CHICAGO HIDE QUOTATIONS.

Quotations on hides at Chicago for the week ended November 15, 1929, with comparisons, are reported as follows:

Packer Hides.	Week ended		Prev. week.		Cor. week, 1928.	
	Nov. 15.	Nov. 15.	Nov. 15.	Nov. 15.	Nov. 15.	Nov. 15.
Spr. nat. str.	@17n	@19½n	24	@24½n
Hvy. nat. str.	@15	@17½	20	@22½
Hvy. Tex. str.	@14	@17½n	20	@20½
Hvy. butt brnd'd	@14	17	@17½	20	@20½
Hvy. Col. str.	@13½	@16½n	18½	@19½
Ex-light Tex.	@15n	@20b
str.	@12½n	@15n	17½	@18b
Brnd'd cows	@13	@16	@21
Hvy. nat. cows	@13	14½	@15½	@19½
Lt. nat. cows	@10n	11	@11½n	@14
Nat. bulls	@9n	@10n	12½	@13½
Brnd'd bulls	@21ax	@23n	@29
Calfskins	@18	@22n	25	@25½
Kips, nat.	@16	@20n	@24
Kips, ov-wt.	@14½	@18n	@22½
Kips, brnd'd	@1.20	@1.40	@1.75
Stunks, reg.	@.25	@.27½	@.60n
Stunks, hris.

Light native, butt branded and Colorado steers 1c per lb. less than heavies.

CITY AND SMALL PACKERS.

	@13n	@14	19	@19½b
Nat. all-wts.	@12½n	@13	@17½b
Branded	@10n	10½	@11n	12½
Nat. bulls	@9n	9½	@10n	11½
Brnd'd bulls	@18½	@19n	20½	@27
Calfskins	@16½	@17½	@23½
Kips	@1.10n	@1.25	@1.60
Stunks, reg.	@20n	@25n	@55

COUNTRY HIDES.

Hvy. steers...	@10n	@11n	@15½
Hvy. cows...	@10n	@11½	@13½
Butts	11 11½n	@12n	16
Extremes	12 @13n	14 @14½n	18 @18½
Bulls	7 @ 7½	8 @ 8½n	11½ @12
Calfskins	@14n	@15n	@20n
Kips	13 @14n	@14n	@19n
Light calf	1.00@1.10	1.00@1.10	1.35@1.50
Deacons	1.00@1.10	1.00@1.10	1.35@1.50
Stunks, reg.	50	@.60n	75 @90
Stunks, hris.	@10n	@10n	25 @30
Horsehides	.375@.50	4.00@5.25	5.50@7.50
Hogskins	.55 @60	60 @65	70 @80

SHEEPSKINS.

	1.20@1.35	1.20@1.35
Pkr. lambs	1.10@1.25	1.10@1.25	@1.85
Sm. pkr.	@.15	@.107½	@1.00
Pkr. shearings	@.18	@.19	25

Hide and Skin Markets

Chicago.

PACKER HIDES—The packer hide market is gradually working out of the chaotic condition that has ruled for past couple weeks, during the heavy liquidation in all stock and commodity markets. There was a heavy movement during the week, on a declining scale of prices, with total sales estimated at from 150,000 up to 200,000 hides. While the bulk of the movement was in October and November take-off, some few September hides were included in some instances, and some light cows that sold were reported running to forward take-off. Despite the heavy movement during the week, the market on some descriptions is still more or less in dispute, particularly on branded cows.

While stock and commodity exchange markets continued their decline early in the week, after each sale in the cash hide market buyers revised their bids downward until the present basis was reached, and at this time hides are selling lower than at the end of the long decline which ended last February.

Spread native steers are quoted nominally around 17@17½c. About 15,000 heavy native steers sold late this week at 15c, and this is bid in a small way. Bidding 13½c for extreme native steers, with 3,000 moved at the end of last week at 15c.

Butt branded steers moved around mid-week at 14c, and this is considered the market; 1,000 moved at the end of last week at 16c. Colorados also moved mid-week at 13½c. Heavy Texas steers sold at the same time at 14c. Light Texas steers, 13c asked. Extreme light Texas steers 12½c nom.

Last sales of heavy native cows were at 13c for about 14,500 October-November take-off, while 7,000 September-October moved a day earlier at 14c; 13c is now bid. Light native cows moved at the end of last week at 14½c for 8,000; about 18,000 sold early this week at 14c, some 25,000 credited later at 13½c, and final sale was at 13c for 3,000, and 13c is bid for more. Killers report orders in the market for branded cows at 12½c, but some talk lower.

Demand has been slow for bulls for some time, and the market is quoted in a purely nominal way around 10c for native bulls and 9c for branded.

Trading in the South American market has been rather light so far this week, with about 30,000 reported since last Saturday, on steady basis of \$35.00 gold for frigorifico steers, equal to about 163/16c, c.i.f. New-York.

The New York Hide Exchange experienced its most active week so far, with sales for the five days ended Thursday totaling 411 lots. Market declined steadily until Thursday, when March forward futures firmed up, with part of the heavy liquidation ascribed to disappointment over the tariff.

SMALL PACKER HIDES—At the opening of the week, one local small packer moved November production of about 8,000 hides at 13½c for all-weight native steers and cows and 13c for branded. Only two local killers still holding November hides, and market quoted nominally around 13c for

natives at the moment, based on parity with big packer market.

HIDE TRIMMINGS—Big packer hide trimmings quoted \$36.00 per ton, Chicago basis, last paid.

COUNTRY HIDES—Market has been unsettled for past couple weeks, and trading at a standstill pending definite establishment of prices in the packer market. Dealers are not pressing hides for sale at the present time, and quotations are purely nominal, around 11c, selected, for all-weights, 10c for heavy steers and cows, 11@11½c for buff weights, 12½@13c for extremes, and 7@7½c for bulls; all-weight branded around 9c, less Chicago freight, nom.

CALFSKINS—Packer calf declined late last week when one big packer moved 10,000 November calf at 21c, northern basis; this was followed by 20,000 more November calf, same basis. More available at this figure.

Chicago city calf were active, with upwards of twelve cars reported during the week; four cars 10/15 lb. sold at 18c and several cars 8/10 lb. at 19c. Mixed cities and countries quoted around 15@15½c; straight countries about 14c. Chicago city light calf and deacons sold at \$1.37½.

KIPSKINS—Packer kips declined sharply when one big packer sold 23,000 October kips mid-week at 18c for natives and 16c for over-weights, northern basis, and 14½c for branded.

One car of Chicago city kips sold at 16½c, or decline of 1c. Mixed cities and countries quoted around 14½@15c; straight countries around 13½@14c.

Several packers sold October regular slunks at \$1.20 for about 8,000. Hairless quoted around 25c.

HORSEHIDES—Market slow and nominally around \$4.50@5.00 for choice city renderers, ranging down to \$3.75 @4.25 for mixed lots.

SHEEPSKINS—Dry pelts around 18 @19c per lb. One big packer moved a car of shearlings running 75 per cent No. 1's at \$1.15; last previous sale was at \$1.07½ for a car running 65 per cent No. 1's. Pickled skins easier and quoted \$9.00 per doz. straight run of packer production last paid at Chicago, with reports of trading at \$8.75. The lower wool market has resulted in a very slow trade in pelts. Big packer

wool lambs \$2.00 per cwt. live lamb paid at Chicago, ranging down to \$1.80 per cwt. for lighter skins.

PIGSKINS—No. 1 pigskin strips quoted 7c last paid at Chicago; market easy. Frozen scraps for gelatine nominally 5½@5¾c.

New York.

PACKER HIDES—No activity in packer market, all October hides having been sold earlier. Market quoted nominally on basis of Chicago prices.

COUNTRY HIDES—The country hide market has been demoralized by the rapid decline in the packer market and no trading reported. Buff weights are quoted nominally around 11@11½c, extremes around 12@12½c.

CALFSKINS—City calfskin market rather quiet. Last trading in 5-7's was at \$1.75; one or two cars 7-9's sold this week at \$2.15@2.20, decline of 10c; last lot of 9-12's was \$2.95; one lot was \$2.80.

New York Hide Exchange Futures.

Saturday, Nov. 9, 1929—Close: Nov. 13.50n; Dec. 14.00n sale; Jan. 14.30 sale; Feb. 14.40n; Mar. 14.50n; Apr. 14.60n; May 14.66@14.70; June 14.75n; July 14.85n; Aug. 14.95n; Sept. 15.06@15.15; Oct. 15.15n. Sales 27 lots.

Monday, Nov. 11, 1929—Close: Nov. 13.50b; Dec. 13.65@14.00; Jan. 13.75@14.15; Feb. 13.85n; Mar. 14.00n; Apr. 14.10n; May 14.25@14.30; June 14.35n; July 14.45n; Aug. 14.55n; Sept. 14.65@14.75; Oct. 14.75n. Sales 50 lots.

Tuesday, Nov. 12, 1929—Close: Nov. 13.00n; Dec. 13.25n; Jan. 13.35n; Feb. 13.45n; Mar. 13.55n; Apr. 13.65n; May 13.70@13.75 sales; June 13.85n; July 13.90n; Aug. 14.00n; Sept. 14.10 sale; Oct. 14.20n. Sales 131 lots.

Wednesday, Nov. 13, 1929—Close: Nov. 12.50n; Dec. 12.55n; Jan. 12.65@12.90; Feb. 12.75n; Mar. 12.80n; Apr. 12.90n; May 13.00@13.02 sales; June 13.05n; July 13.10n; Aug. 13.15n; Sept. 13.20 sale; Oct. 13.30n. Sales 120 lots.

Thursday, Nov. 14, 1929—Close: Nov. 12.25; Dec. 12.30; Jan. 12.40; Feb. 12.50; Mar. 12.75; Apr. 13.00; May 13.20 sale; June 13.25; July 13.30; Aug. 13.40; Sept. 13.50 sale; Oct. 13.60n. Sales 83 lots.

Friday, Nov. 15, 1929—Close: Nov. 12.75; Dec. 13.00; Jan. 13.20; Feb. 13.35; Mar. 13.50; Apr. 13.70; May 13.85 sale; June 13.95; July 14.00; Aug. 14.10; Sept. 14.20@14.50; Oct. 14.30. Sales 68 lots.

STOCKS AND DISTRIBUTION OF HIDES AND SKINS.

Stocks of the principal hides and skins at the end of August and September, 1929, and with comparisons, based on reports received from 4,315 manufacturers and dealers, and stocks disposed of during the former month, are reported by the U. S. Department of Commerce as follows:

	Sept., 1929.	Aug., 1929.	Sept., 1928.	Deliveries during Sept., 1929.*
Cattle, total hides.....	3,090,437	3,682,978	3,685,044	1,493,740
Domestic—packer.....	2,271,119	2,280,518	2,442,534	928,731
Domestic—other than packer.....	844,937	883,414	865,469	395,282
Foreign.....	580,381	519,046	387,071	169,733
Buffalo and kip.....	45,126	24,990	50,028	12,435
Calf and kip.....	3,280,213	3,228,636	2,931,420	948,817
Horse, colt, ass, and mule:				
Hides.....	165,905	184,629	184,881	35,022
Fronts, whole.....	76,395	87,488	154,688	53
Butts, whole.....	173,082	181,739	126,771	680
Shanks.....	4,516	10,934	21,698	
Goat and kid, skins.....	12,074,594	11,932,358	9,014,255	1,430,423
Cabretta, skins.....	803,101	965,545	775,906	104,399
Sheep and lamb, skins.....	9,322,130	9,084,118	8,794,435	2,455,434
Skivers and fleshers, dozens.....	105,861	107,449	72,538	3,290
Kangaroo and wallaby, skins.....	76,216	119,017	135,211	
Deer and elk, skins.....	210,054	204,964	195,068	97,361
Pig and hog, skins.....	126,737	95,028	76,000	21,890
Pig and hog strips, lbs.....	576,392	750,134	329,740	106,435

*Represents deliveries by packers, butchers, dealers and importers.

Live Stock Markets

CHICAGO

(Reported by U. S. Bureau of Agricultural Economics.)

Chicago, Ill., Nov. 14, 1929.

CATTLE—Compared with week ago: Weighty steers, unevenly 50c@\$1.00 lower, good to near-choice kinds showing most decline; strictly choice long and light yearlings, steady to 25c lower, all others 25@75c off; fat cows, about 25c lower; butcher heifers, 50c lower and low cutter and strongweight cutter cows about steady; bulls, strong to 25c higher, and vealers, 50c@\$1.00 lower. Extreme top fed yearlings, \$15.90, several loads \$15.25@15.75; extreme top 1,402-lb. bullocks \$15.00, with closing peak on finished 1,516-lb. averages, \$13.50. Bulk of excessive supply of weighty steers sold during week at \$12.25@13.50, numerous loads going at \$10.50@11.25. Light heifers sold up to \$15.10, but bulk turned at \$14.00 downward to \$12.25. The sluggish dressed trade was a very bearish factor; approaching poultry season was also a weakening influence in both dressed beef and live trade. All weighty steers closed at new low for season.

HOGS—Active markets and consistently higher prices featured the trade for the first three days of the week, but today's break brought quotations down to around last Friday's level, or 15@25c higher than last Thursday. Shipping demand was light, the bulk of receipts selling to the packers. Today's top, \$9.60; practical top at close, \$9.35; bulk good to choice 170- to 300-lb. weights, \$9.15@9.30, a number of loads sold early from \$9.30@9.50; good to choice 150- to 170-lb. averages, mostly \$8.90@9.15; 100- to 140-lb. weights, \$8.50@9.00; packing sows, \$8.15@8.50, few up to \$8.60 and above early.

SHEEP—Narrow outlets prevented price improvement on reduced fat lamb offering. Compared one week ago: Fat lambs, weak; fat ewes, strong.

Tops: Native lambs, \$13.00; fed westerns, \$12.75; fat ewes, \$5.85. **Bulks:** Native lambs, \$12.25@12.50; westerns, \$12.00@12.50; yearlings, \$9.00@10.00; fat ewes, \$5.00@5.50; medium to good lambs \$12.00@12.50; choice 51- to 60-lbs., \$12.75@13.10.

KANSAS CITY

(Reported by U. S. Bureau of Agricultural Economics.)

Kansas City, Kan., Nov. 14, 1929.

CATTLE—Trade in fed steers and yearlings was extremely dull, with values 50c to \$1.00 lower for the week, with the better grades showing the full decline. Fat she stock closed at mostly 25c lower rates, while bulls and cutter cows held around steady. A short load of choice 863-lb. yearlings brought \$15.25 for the week's top, while at the finish a comparable kind had to sell at \$14.25. Most of the fed offerings sold from \$10.50@13.50, with quite a few at \$9.50@10.00 on late rounds. A few grass fat steers went from \$8.00@9.00. Vealers and calves held steady, with the late top at \$13.00.

HOGS—Substantial declines were scored in hog values the first two days of the week, but since that time a stronger undertone has prevailed and final prices are 25@35c over last Thursday. Receipts were limited, and both shippers and packers have been active buyers. The late top rested at \$9.30 to all interests on choice 215- to 250-lb. weights. Packing grades shared in the advance, with \$7.50@8.25 taking the bulk.

SHEEP—Trade in fat lambs ruled uneven. Slight advances were registered early in the period only to be erased later in the week. Closing levels are steady to 15c under last Thursday. Best range lambs scored \$12.65 on the mid-week session, while the bulk of the supply of rangers and fed westerns sold

from \$12.25@12.60. Native offerings reached \$12.25, with others at \$11.50@12.00. Mature classes were relatively scarce and are quoted steady to 15c higher. Desirable fat ewes reached \$5.75, with others down to \$5.00.

ST. LOUIS

(Reported by U. S. Bureau of Agricultural Economics.)

East St. Louis, Ill., Nov. 14, 1929.

CATTLE—Demand was limited in the cattle yards this week, a condition usual about this time of year, and all classes suffered substantial downturns with the exception of vealers and sausage bulls. Compared with a week ago, steers are 50@75c lower, with the bulk \$9.50@14.00 and top yearlings \$15.25. The bulk of fat kinds made \$12.25@14.25. Mixed yearlings, heifers and cows declined 25@50c, best mixed yearlings landing \$13.75, while bulk of fat kinds claimed \$12.75@13.50. Most cows scored \$7.00@8.00; low cutters, with a 25c set-back, \$4.25@4.75. Sausage bulls finished at \$7.75 down, and good and choice vealers are 75c higher at \$15.75.

HOGS—Lighter receipts at mid-week brought about an advance in hog prices, placing butcher and bacon hogs on a 30@50c higher level. A spread of \$9.35 @9.50 took the bulk of 160- to 250-lb. averages today, with the top early, \$9.60. Pigs are 25@50c higher at \$8.25 @9.00, with sows 25c up; bulk, \$8.25.

SHEEP—Fat lamb prices have regained practically all of the losses of closing days the previous week and all classes are generally steady, with spots 25c lower on lambs. Packer top fat lambs today, \$12.25; bulk, \$12.00@12.25.

SIoux CITY

(Reported by U. S. Bureau of Agricultural Economics.)

Sioux City, Ia., Nov. 14, 1929.

CATTLE—Better grade fed yearlings ruled mostly 25c lower; other yearlings and most steers declined 25@50c, while 50@75c losses were recorded in ex-

BANGS & TERRY

Buyers of Livestock
Hogs, Killing and Feeding Pigs

Union Stock Yards, South St. Paul, Minn.
Reference: Stock Yards National Bank. Any Bank in Twin Cities.
Write or wire us

GOOGINS & WILLIAMS

Strictly Hog Order Buyers on
Commission Only
Long Distance Telephone Boulevard 9465
Union Stock Yards, Chicago

Order Buyers of Live Stock McMurray—Johnston—Walker, Inc.

Indianapolis
Indiana

Ft. Wayne
Indiana

The Commission is the Same—Why not Get the Best?
Three A-1 Hog Buyers to Serve You
Write—'Phone—Wire

Murphy Bros. & Company

Exclusively Hog Order Buyers
Telephone Yards 0124 Union Stock Yards, CHICAGO

J. W. MURPHY CO.

Order Buyers
HOGS ONLY

Utility and Cross Cyphers
Reference any Omaha Bank

Union Stock Yards

Omaha, Nebr.

E. K. Corrigan

Exclusive Hog Order Buyer
Operating on Three Markets

So. Omaha Kansas City So. St. Joseph
E. K. Corrigan Karl N. Soeder R. G. Symon

ings
50@
ively
15c
ched

ral

9.
in
ition
all
urns
sau-
ago,
bulk
5.25.
25@
and
ear-
fat
ows
h a
ulls
and
75.
week
ces,
a a
9.35
-lb.
25
re-
of
all
ots
fat
@

gs
gs
ile
ex-

tremes. Choice 1,050-lb. long yearlings topped at \$14.75; numerous loads brought \$14.00@14.40, and the bulk ranged down to \$11.50, with plain kinds below that spread. Desirable yearling heifers showed 25c losses, with other she stock mostly 25@50c off, while some 50@75c declines were noted for in-between grade cows. Medium to good heifers bulked at \$11.50@13.10, and a few reached \$13.50. Most cows turned at \$6.25@8.00. Vealers lost the early strength and closed with a \$12.50 practical top. Bulls declined fully 25c, and medium grades cashed at \$7.00@7.75, mostly on late rounds.

HOGS—Values responded to improved demand with 30@40c advances, and the practical top reached \$9.10 for 240- to 260-lb. butchers. Most 170- to 320-lb. weights turned at \$8.75@9.00, with early extreme heavy butchers and mixed loads below \$8.50. Medium to choice 140- to 170-lb. averages cleared mostly at \$8.25@8.85. Packing sows bulked at \$8.00@8.25, and smooth lights scored \$8.35.

SHEEP—Fat lamb prices were about steady with a week ago after dropping early 25c advances. Top for the week was \$12.60, and desirable natives and medium to strong weight fed rangers cashed late at \$12.00@12.35. Other killers held about steady. Fat ewes sold up to \$5.50.

OMAHA

(Reported by U. S. Bureau of Agricultural Economics.)

Omaha, Nov. 14, 1929.

CATTLE—Steadily declining prices featured the market during the week on fed steers and yearlings, medium weights and weighty steers feeling the brunt of a 50c@1.00 decline. Choice yearlings under 1,000 lb. were in best demand and show a decline for the week of around 25c. Most she stock declined around 25c, with short fed heifers, in instances, 1.00 lower. Bulls and veals show little change. The week's top price of \$15.25 was paid for choice 932-lb. yearlings, and several loads around 1,000-lb. averages earned \$15.00. Practical top on veals at close was \$13.50.

HOGS—Curtailed in receipts locally, as compared with previous period and the corresponding time a year ago, served as a bullish factor, and prices staged a come back from the low level of the previous Thursday. Shipping demand has been an outstanding feature, and values are 35@40c higher for the period. Thursday's top reached \$9.10.

SHEEP—A two-way market developed on slaughter lambs. Prices were higher the fore part of the week, but most of this advance was lost on Thursday of this week. Matured sheep are strong due to scarcity. On Thursday, bulk of the fed woolled lambs cashed \$12.25@12.35; fed clipped lambs, \$11.50; fed yearlings, \$9.50; slaughter ewes, good and choice, \$5.00@5.75; top, \$5.85.

ST. PAUL

(Reported by U. S. Bureau of Agricultural Economics.)

So. St. Paul, Minn., Nov. 13, 1929.

CATTLE—Following outside trends, declines of 25@50c ruled on all slaughter classes here this week. Most fed steers centered at \$10.50@13.00, choice

heavy bullocks stopping at \$13.25; most grass-fat offerings, \$8.00@10.00. Beef cows centered at \$6.00@7.00; heifers, \$7.00@8.00; cutters and low cutters, \$4.50@5.50; bulls, \$7.25@7.75—all new season's lows. Vealers advanced \$1.00 or more, closing at \$13.50 mainly today.

HOGS—Hog trade worked 25c higher on sows and mostly 45c higher on lights and butchers. Bulks of the desirable 160- to 260-lb. weights sold today at \$9.10; sows, \$7.75@8.25; light lights, largely at \$8.25, or 25c lower on these.

SHEEP—Fat lambs worked 25c lower, good to choice offerings centering at \$11.75; thin throwouts, from \$8.50@9.00. Ewes held steady at \$5.00@5.25.

ST. JOSEPH

(Reported by U. S. Bureau of Agricultural Economics.)

St. Joseph, Mo., Nov. 14, 1929.

CATTLE—A generally lower market prevailed for all classes and grades of cattle. The steer run consisted largely of short fed range cattle, and these sold mostly 50c@1.00 lower. A small crop of native fed yearlings and light steers, however, got by with a 25@50c loss. All slaughter she stock and bulls also suffered a 25@50c loss. Few choice steers appeared, and the best of these were not highly finished, selling in just a few instances up to \$14.50 and \$14.65. The latter price was top. Most beeves ranged from \$10.50@13.50; a sprinkling of caked 30- to 60-day steers from \$9.75@10.50. Choice vealers, \$13.50.

HOGS—Lighter supplies sent hogs to a considerably better position this week than last. Prices finally stood 35@50c over a week earlier. Top, \$9.30.

SHEEP—The market shows comparatively little change in lambs, but is 50c higher on aged sheep. Most western lambs brought \$12.50 on and after mid-week; natives, \$12.00 down; some fed clipped lambs, \$12.00; best slaughter ewes, \$6.00.

RECEIPTS AT CHIEF CENTERS.

Combined receipts at principal markets, week ended Nov. 9, 1929, with comparisons:

At 20 markets:	Cattle.	Hogs.	Sheep.
Week ended Nov. 9.....	308,000	645,000	415,000
Previous week	358,000	582,000	512,000
1928	238,000	583,000	328,000
1927	345,000	603,000	353,000
1926	358,000	618,000	326,000
1925	378,000	646,000	376,000

At 11 markets:	Hogs.
Week ended Nov. 9.....	670,000
Previous week	492,000
1928	506,000
1927	519,000
1926	536,000
1925	575,000

At 7 markets:	Cattle.	Hogs.	Sheep.
Week ended Nov. 9.....	217,000	484,000	250,000
Previous week	244,000	398,000	265,000
1928	162,000	398,000	196,000
1927	238,000	434,000	237,000
1926	273,000	437,000	211,000
1925	294,000	474,000	176,000

U. S. INSPECTED HOG KILL.

Hogs slaughtered under federal inspection at nine centers during the week ended Friday, Nov. 8, 1929:

	Wk. ended Nov. 8.	Prev. week.	Cor. week, 1928.
Chicago	144,589	149,422	119,932
Kansas City, Kan.....	40,005	37,545	34,178
Omaha	25,342	27,212	17,833
*St. Louis	52,059	48,681	29,832
Sioux City	15,517	14,481	12,824
St. Paul	73,787	79,787	60,700
St. Joseph, Mo.....	24,858	19,184	21,881
Indianapolis	25,081	24,097	18,158
New York City.....	86,727	88,313	89,979

*Includes East St. Louis, Ill.

RECORD HIDE TRADING.

Stock market disturbance extended to the hide markets this week, when more than 5,000,000 pounds of raw hide futures changed hands on the New York Hide Exchange on Tuesday, establishing a new record for one day's trading. Total sales for the day were 5,240,000 lbs., as compared with 4,080,000 lbs. the previous record turnover on October 4.



The Emblem of an ~

UNEQUALED SERVICE

"as near to you as your phone"

KENNETT-MURRAY

CHICAGO
CINCINNATI
DAYTON
DETROIT

EAST ST. LOUIS
INDIANAPOLIS
LAFAYETTE
LOUISVILLE

MONTGOMERY
NASHVILLE
OMAHA
SIOUX CITY

SERVICE DEPT. — WASHINGTON, D.C.

RECEIPTS AT CENTERS

SATURDAY, NOVEMBER 9, 1929.

	Cattle.	Hogs.	Sheep.
Chicago	200	5,500	4,000
Kansas City	500	1,800	100
Omaha	800	4,000	100
St. Louis	150	6,000	100
St. Joseph	150	1,500	500
Sioux City	200	2,500	1,000
St. Paul	1,400	1,500	4,000
Oklahoma City	200	200	...
Fort Worth	300	500	100
Milwaukee	...	100	...
Denver	700	100	300
Louisville	200	600	200
Wichita	100	100	...
Indianapolis	100	5,000	300
Pittsburgh	100	1,500	500
Cincinnati	800	2,000	200
Buffalo	100	400	100
Cleveland	200	400	100
Nashville	300	400	200
Toronto	100

MONDAY, NOVEMBER 11, 1929.

Chicago	20,000	47,000	18,000
Kansas City	23,000	8,000	4,000
Omaha	18,000	6,500	5,500
St. Louis	5,000	13,500	1,500
St. Joseph	4,500	3,500	2,500
Sioux City	11,000	8,500	10,500
St. Paul	16,500	39,000	40,000
Oklahoma City	1,000	1,500	200
Fort Worth	5,300	1,200	2,500
Milwaukee	400	1,000	200
Denver	14,700	2,000	30,000
Louisville	700	1,200	500
Wichita	2,100	2,000	300
Indianapolis	500	10,000	400
Pittsburgh	1,000	7,000	5,500
Cincinnati	2,600	3,200	400
Buffalo	2,200	12,000	2,000
Cleveland	1,200	4,800	5,800
Nashville	500	1,000	300

LIVESTOCK PRICES AT LEADING MARKETS.

Following are livestock prices at five leading Western markets on Thursday, Nov. 14, 1929, as reported to THE NATIONAL PROVISIONER by direct wire of the U. S. Bureau of Agricultural Economics:

Hogs (Soft or city hogs and roasting pigs excluded):	CHICAGO.	E. ST. LOUIS.	OMAHA.	KANS. CITY.	ST. PAUL.
Hvy. wt. (250-350 lbs.) med-ch.	8.90@9.35	9.00@9.60	8.50@9.05	8.75@9.30	8.05@9.10
Med. wt. (200-250 lbs.) med-ch.	8.90@9.35	9.15@9.60	8.75@9.10	8.90@9.30	8.85@9.10
Lt. wt. (150-200 lbs.) com-ch.	8.75@9.30	8.90@9.60	8.50@9.10	8.00@9.25	8.50@9.10
Lt. lt. (120-160 lbs.) com-ch.	8.05@9.25	8.50@9.50	8.25@8.90	8.00@9.10	8.00@9.10
Packing sows, smooth and rough.	8.00@8.50	8.10@8.50	7.75@8.25	7.25@8.50	7.75@8.50
Str. pigs (120 lbs. down) med-ch.	8.25@9.00	7.75@9.15	7.50@8.50	8.00@8.25	8.00@8.25
Av. cost & wt. Wed. (pigs excl.).	9.18-231 lb.	9.39-200 lb.	8.88-236 lb.	9.05-221 lb.	8.91-213 lb.

STEERS (1,500 LBS. UP):	CHICAGO.	E. ST. LOUIS.	OMAHA.	KANS. CITY.	ST. PAUL.
Good-ch	11.25@14.00
STEERS (1,300-1,500 LBS.):
Choice	13.50@14.25	13.25@14.25	13.00@14.25	12.50@13.75	13.00@14.50
Good	11.75@13.50	11.50@13.25	11.25@13.00	10.50@12.50	13.00@14.50
STEERS (1,100-1,300 LBS.):
Choice	14.50@15.00	14.50@15.00	13.25@14.75	12.50@14.25	11.25@13.00
Good	12.00@14.50	11.75@14.50	11.50@13.25	10.50@13.00	13.25@14.75
STEERS (950-1,000 LBS.):
Choice	14.75@15.50	14.75@15.25	13.50@15.00	13.00@14.75	11.50@13.25
Good	12.50@15.00	12.25@14.75	11.75@13.50	11.00@13.50	14.00@15.25
STEERS (800 LBS. UP):
Medium	10.50@12.75	9.25@12.25	9.75@11.75	8.75@11.00	12.00@14.00
Common	8.50@11.00	7.75@9.25	7.75@9.75	7.50@8.75	9.75@12.00
STEERS (FED CALVES AND YEARLINGS (750-950 LBS.):
Choice	15.00@15.75	15.00@15.50	14.25@15.25	13.50@15.00	14.25@15.25
Good	13.25@15.00	13.00@15.00	12.25@14.25	11.75@14.25	12.25@14.25
HEIFERS (850 LBS. DOWN):
Choice	14.00@15.00	14.25@14.75	13.00@14.00	13.00@14.50	...
Good	13.00@14.00	12.50@14.25	11.50@13.00	11.25@13.75	11.00@12.50
Common-med.	7.75@13.00	7.25@12.50	7.25@11.50	7.00@11.50	6.50@11.00
HEIFERS (850 LBS. UP):
Choice	11.00@14.50	10.75@14.25	10.50@13.75	10.50@14.25	10.50@14.00
Good	9.25@14.00	9.75@13.25	9.25@13.00	9.25@13.00	9.00@12.25
Medium	8.25@13.00	8.00@12.00	7.75@11.50	7.75@11.25	8.00@10.75
COWS:
Choice	9.50@10.25	9.00@10.00	8.75@10.00	8.75@10.00	8.75@9.75
Good	7.50@9.50	8.00@9.00	7.50@8.75	7.25@8.75	7.25@8.75
Common-med.	6.00@7.75	6.50@8.00	6.00@7.50	5.75@7.25	5.60@7.25
Low cutter and cutter.	4.75@6.00	4.00@6.50	4.75@6.00	4.50@7.25	4.00@5.00
BULLS (YEARLINGS EXC.):
Beef, good-ch.	8.75@10.25	7.75@9.50	8.00@9.25	7.25@8.75	7.75@8.75
Cutter-med.	6.50@9.25	6.00@7.75	6.00@8.00	5.25@7.25	6.00@7.75
CALVES (500 LBS. DOWN):
Medium-ch.	8.50@11.50	8.00@11.50	8.50@11.00	7.50@10.75	8.00@11.00
Cull-common	7.00@8.50	6.00@8.00	5.50@8.50	5.50@7.50	5.50@8.00
VEALERS (MILK-FED):
Good-ch.	12.00@15.00	14.25@15.75	10.00@13.50	10.00@13.00	11.00@14.00
Medium	11.00@12.00	11.75@14.25	9.00@11.00	8.00@10.00	8.50@11.50
Cull-common	7.00@11.00	6.00@11.75	6.00@9.00	6.00@8.00	6.00@8.50

SLAUGHTER SHEEP AND LAMBS:

Lambs (84 lbs. down)	12.00@12.85	11.75@12.75	11.75@12.35	11.50@12.00	11.50@12.25
Lambs (92 lbs. down)	10.75@12.00	10.25@11.75	10.25@11.75	10.00@11.50	10.25@11.50
Lambs (all weights)	9.00@10.75	8.00@10.25	8.75@10.25	7.50@10.00	8.00@10.25
Yearling wethers (110 lbs. down) medium-choice.	8.50@10.25	7.50@10.00	7.00@9.75	8.25@10.25	7.00@9.75
Ewes (120 lbs. down) med-ch.	4.50@5.85	4.50@5.50	4.25@5.85	4.25@5.75	4.25@5.25
Ewes (120-150 lbs.) med-ch.	4.25@5.75	4.25@5.50	4.00@5.50	4.50@5.50	4.00@5.25
Ewes (all weights) cull-comm.	2.25@4.50	2.00@4.25	1.75@4.25	2.00@4.75	1.50@4.25

Toronto 4,800 800 4,700

TUESDAY, NOVEMBER 12, 1929.

	Cattle.	Hogs.	Sheep.
Chicago	8,000	38,000	10,000
Kansas City	15,000	9,000	4,000
Omaha	7,000	5,500	4,000
St. Louis	6,000	15,000	5,500
St. Joseph	2,000	6,000	2,500
Sioux City	2,000	4,000	3,500
St. Paul	2,000	9,500	1,500
Oklahoma City	1,500	1,500	100
Fort Worth	3,700	800	1,200
Milwaukee	4,100	1,000	7,000
Denver	500	1,000	300
Wichita	600	1,800	200
Indianapolis	1,100	11,000	800
Pittsburgh	1,000	1,000	500
Cincinnati	400	3,800	600
Buffalo	100	800	100
Cleveland	300	1,700	2,000
Nashville	300	800	500
Toronto	1,400	300	3,100

WEDNESDAY, NOVEMBER 13, 1929.

Chicago	12,000	25,000	15,000
Kansas City	6,500	7,000	4,000
Omaha	3,500	5,500	8,000
St. Louis	3,500	9,500	1,000
St. Joseph	1,800	4,500	2,500
Sioux City	2,700	18,000	2,500
St. Paul	1,400	1,500	200
Oklahoma City	5,000	700	4,800
Fort Worth	600	4,500	500
Milwaukee	2,700	1,000	5,700
Denver	500	1,100	300
Wichita	5,000	4,800	2,700
Indianapolis	1,800	7,000	500
Pittsburgh	100	2,300	800
Cincinnati	400	3,200	1,200
Buffalo	200	1,600	300
Cleveland	500	2,100	2,200
Nashville	300	900	500
Toronto	500	1,300	1,300

THURSDAY, NOVEMBER 14, 1929.

	Cattle.	Hogs.	Sheep.
Chicago	7,000	35,000	10,000
Kansas City	1,500	5,500	3,000
Omaha	2,500	8,500	8,000
St. Louis	2,600	10,500	1,000
St. Joseph	700	3,500	3,500
Sioux City	4,300	6,000	2,500
St. Paul	4,000	13,000	13,000
Oklahoma City	1,500	1,400	200
Fort Worth	2,000	600	800
Denver	2,000	1,500	11,700
Louisville	500	1,100	300
Wichita	500	1,400	200
Indianapolis	800	10,000	400
Pittsburgh	100	2,400	1,000
Cincinnati	1,200	4,300	700
Buffalo	100	1,900	1,100
Cleveland	400	2,700	3,400
Nashville	300	700	200
Toronto	300	...	500

FRIDAY, NOVEMBER 15, 1929.

Chicago	1,600	33,000	4,000
Kansas City	1,000	5,000	2,000
Omaha	1,500	9,500	4,000
St. Louis	800	11,500	1,000
St. Joseph	800	8,000	300
Sioux City	1,500	5,500	3,000
St. Paul	2,000	5,000	12,000
Oklahoma City	1,000	1,100	200
Fort Worth	2,300	700	300
Milwaukee	300	1,000	200
Denver	600	700	10,000
Wichita	300	1,200	200
Indianapolis	500	12,000	500
Pittsburgh	...	4,700	100
Cincinnati	500	4,800	300
Buffalo	300	5,100	200
Cleveland	200	1,600	900

SLAUGHTER REPORTS

Special reports to The National Provisioner showing the number of livestock slaughtered at 15 centers for the week ended November 9, 1929, with comparisons:

CATTLE.			
	Week ended Nov. 9.	Prev. week	Cur. week. 1928.
Chicago	27,266	27,441	28,281
Kansas City	26,974	21,648	20,241
Omaha	19,750	14,871	20,826
St. Louis	9,710	13,962	15,961
St. Joseph	9,703	7,040	8,892
Sioux City	7,128	8,287	5,545
Wichita	2,666	4,805	2,014
Fort Worth	8,616	7,443	9,102
Philadelphia	1,588	1,442	1,540
Indianapolis	1,503	1,946	1,433
Boston	2,013	1,969	1,901
New York & Jersey City	8,934	9,324	10,930
Oklahoma City	9,054	10,273	9,353
Cincinnati	2,831	3,984	3,796
Denver	1,042	4,190	3,869
Total	141,287	138,811	141,714
HOGS.			
Chicago	437,975	449,422	418,500
Kansas City	27,859	20,490	25,485
Omaha	26,961	16,612	20,576
St. Louis	33,660	24,634	36,870
St. Joseph	30,992	13,424	29,511
Sioux City	15,648	13,834	11,395
Wichita	6,290	2,670	6,761
Fort Worth	3,190	3,394	5,925
Philadelphia	17,807	19,601	19,674
Indianapolis	22,043	23,080	15,314
Boston	17,024	13,265	15,229
New York & Jersey City	57,195	57,308	61,045
Oklahoma City	4,839	4,899	7,790
Cincinnati	18,988	15,476	15,805
Denver	1,330	4,283	6,724
Total	721,791	382,452	396,713
SHEEP.			
Chicago	46,972	47,339	38,617
Kansas City	16,457	16,765	12,090
Omaha	23,546	19,887	22,086
St. Louis	9,239	5,103	5,096
St. Joseph	13,837	12,241	19,419
Sioux City	11,967	12,544	10,590
Wichita	1,095	730	748
Fort Worth	6,472	4,980	3,051
Philadelphia	6,166	5,344	6,119
Indianapolis	1,231	1,904	1,083
Boston	7,205	7,085	4,949
New York & Jersey City	65,205	70,063	66,222
Oklahoma City	2,014	6,04	1,05
Cincinnati	8,616	1,860	1,429
Denver	1,364	6,349	6,892
Total	213,636	211,920	202,085

PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ended Saturday, November 9, 1929, with comparisons, are reported to The National Provisioner as follows:

CHICAGO.

	Cattle.	Hogs.	Sheep.
Armour and Co.	6,884	4,890	16,024
Swift & Co.	7,295	5,061	17,435
Morris & Co.	2,598	2,906	6,188
Wilson & Co.	4,591	4,327	7,325
Anglo-Amer. Prov. Co.	2,030	3,340	...
C. H. Hammond Co.	2,672	2,726	...
Libby, McNeill & Libby.	1,166
Brennan Packing Co.	7,484	hogs; Independent	...
Packing Co., 1,932 hogs; Boyd, Lunham & Co.	2,041	hogs; Western Packing & Provision Co.	...
8,844 hogs; Agar Packing Co., 5,037 hogs; others.	31,804	hogs.	...
Totals:	Cattle, 27,266; calves, 5,484; hogs, 50,404; sheep, 46,972.		

KANSAS CITY.

	Cattle.	Hogs.	Sheep.
Armour and Co.	3,983	1,841	2,672
Cudahy Pkg. Co.	4,748	1,065	4,371
Fowler Straub Co.	394
Morris & Co.	2,490	1,269	4,242
Swift & Co.	4,019	1,843	7,745
Wilson & Co.	4,432	782	4,980
Others	869	41	304
Total	20,633	6,341	27,859

OMAHA.

	Cattle.	Hogs.	Sheep.
Armour and Co.	3,152	7,859	7,413
Cudahy Pkg. Co.	5,032	5,811	5,633
Dold Pkg. Co.	1,239	5,613	...
Morris & Co.	2,650	503	3,505
Swift & Co.	3,642	4,880	6,227
Eagle Pkg. Co.	21
M. Glassburg	5
Offman Bros.	34
Mayerowich & Vall	45
Omaha Pkg. Co.	27
J. Rife Pkg. Co.	17
J. Roth & Son	73
So. Omaha Pkg. Co.	17
Lincoln Pkg. Co.	255
Morrell Pkg. Co.	21
Nagle Pkg. Co.	142
Sinclair Pkg. Co.	222
Wilson & Co.	93
Others	23,289
Total	16,678	47,955	22,798

ST. LOUIS.

	Cattle.	Hogs.	Sheep.
Armour and Co.	2,896	880	5,405
Swift & Co.	2,371	1,357	4,562
Morris & Co.	1,060	804	2,739
East Side Pkg. Co.	1,083	10	5,325
Amer. Pkg. Co.	447	...	1,644
Hell Pkg. Co.	24	...	1,824
Krey Pkg. Co.	242	40	580
Others	2,082	1,071	11,075
Total	10,210	4,162	33,660

ST. JOSEPH.

	Cattle.	Hogs.	Sheep.
Swift & Co.	3,386	1,162	14,508
Armour and Co.	1,920	679	7,568
Morris & Co.	2,105	349	8,626
Others	4,175	1,379	11,060
Total	11,586	3,569	41,822

SIOUX CITY.

	Cattle.	Hogs.	Sheep.
Cudahy Pkg. Co.	2,575	181	6,477
Armour and Co.	2,616	155	5,902
Swift & Co.	1,626	184	4,333
Smith Bros.	149
Others	1,106	151	11,636
Total	7,923	671	28,497

OKLAHOMA CITY.

	Cattle.	Hogs.	Sheep.
Morris & Co.	767	1,318	1,439
Wilson & Co.	2,789	1,280	1,461
Others	108	...	658
Total	5,664	2,598	3,548

WICHITA.

	Cattle.	Hogs.	Sheep.
Cudahy Pkg. Co.	1,189	633	3,692
Jacob Dold Co.	545	40	2,598
Fred W. Dold	80	...	271
Wichita D. B. Co.	26
Dunn-Ostergaard	139
Keefe-Le Sturgeon	14
Total	1,993	673	6,561

DENVER.

	Cattle.	Hogs.	Sheep.
Swift & Co.	1,873	168	1,325
Armour and Co.	1,698	200	1,065
Blayney-Murphy Co.	1,200	83	1,200
Others	1,723	143	990
Total	5,500	594	4,526

ST. PAUL.

	Cattle.	Hogs.	Sheep.
Armour and Co.	4,136	4,063	27,658
Cudahy Pkg. Co.	495	1,157	379
Hertz Bros.	228
Swift & Co.	5,454	6,228	33,840
United Pkg. Co.	1,631	218	...
Others	1,070	...	15,086
Total	13,023	11,669	76,593

MILWAUKEE.

	Cattle.	Hogs.	Sheep.
Plankinton Pkg. Co.	1,932	4,573	14,987
Swift & Co., Chgo.	703	621	14,671
Swift & Co., Balti.	36	...	544
W.D. B. Co.	1,187
The Layton Co.	157
R. Gumz & Co.	157	15	93
Armour & Co., Milw.	699	2,184	...
N.Y.B.D.M.Co., N.Y.	18
Bimble, Harrison,	729
N. J.	301
Others	374	329	279
Total	3,215	7,101	17,841

INDIANAPOLIS.

	Cattle.	Hogs.	Sheep.
Foreign	1,724	1,496	16,671
Kingman & Co.	703	621	14,671
Armour and Co.	616	45	2,329
Indpls. Abt. Co.	1,052	98	542
Hilgemeier Bros.	4	...	930
Brown Bros.	62	24	145
Schussler Pkg. Co.	14	...	393
Riverview Pkg. Co.	60	15	318
Meler Pkg. Co.	63	...	353
Ind. Prov. Co.	30	10	31
Maas Hartman Co.	2	...	39
Art Wabnitz	12
Hoosier Abt. Co.	753	162	323
Others	5,070	2,444	36,868
Total	10,210	4,162	33,660

CINCINNATI.

	Cattle.	Hogs.	Sheep.
S. W. Gall's Sons	140	...	430
J. Hilberg & Son	144	...	49
J. B. Iretton	144	...	54
Gus. Juengling & Son	185	107	80
E. Kahn Sons Co.	1,112	348	4,672
Kroger G. & B. Co.	200	83	3,458
J. Lohrey Pkg. Co.	4	...	284
H. H. Meyer Co.	2,534
W. G. Behn's Sons	196	68	...
A. Sander Pkg. Co.	8	...	575
J. Schlachter's Sons	157	191	209
J. & F. Schroth Co.	8	...	2,627
John F. Stegner	317	109	45
Ideal Packing Co.	8	...	377
J. Vogel & Son	6	...	247
Foreign	1,191	367	4,975
Total	3,670	967	15,174

Not including 312 calves, 7,756 hogs and 354 sheep bought direct.

RECAPITULATION.

Recapitulation of packers' purchases by markets for the week ended Nov. 9, 1929, with comparisons:

CATTLE.

	Week ended Nov. 9, 1929.	Prev. week.	Cor. week.
Chicago	27,266	27,441	28,281
Kansas City	20,633	16,688	16,475
Omaha (incl. calves.)	16,678	16,615	16,883
St. Louis	10,210	10,362	13,961
St. Joseph	11,586	10,135	10,453
Sioux City	7,923	8,392	5,737
Oklahoma City	5,664	5,824	3,728
Wichita	1,993	2,063	1,500
Denver	5,500	4,666	3,312
St. Paul	13,023	13,772	10,996
Milwaukee	3,215	4,112	4,027
Indianapolis	5,070	6,384	4,281
Cincinnati	3,670	3,934	2,517
Total	132,734	133,986	121,251

HOGS.

	Week ended Nov. 9, 1929.	Prev. week.	Cor. week.
Chicago	80,404	80,839	118,500
Kansas City	27,859	19,288	25,485
Omaha	47,955	29,671	30,475
St. Louis	33,660	24,634	30,970
St. Joseph	41,822	18,909	38,362
Sioux City	28,497	18,396	18,314
Oklahoma City	3,548	4,211	7,909
Wichita	3,569	4,800	11,422
Denver	4,526	5,214	5,620
St. Paul	76,593	73,261	51,359
Milwaukee	17,841	21,215	13,564
Indianapolis	36,868	47,792	48,823
Cincinnati	15,174	20,505	10,762
Total	421,308	365,740	426,464

SHEEP.

	Week ended Nov. 9, 1929.	Prev. week.	Cor. week.
Chicago	46,972	47,389	38,617
Kansas City	16,457	16,606	12,090
Omaha	22,798	17,647	29,219
St. Louis	8,239	5,103	5,068
St. Joseph	10,319	18,470	22,189
Sioux City	13,602	12,514	14,469
Oklahoma City	864	604	105
Wichita	1,095	730	748
Denver	7,255	4,521	8,973
St. Paul	39,893	41,816	29,615
Milwaukee	2,567	2,693	1,384
Indianapolis	9,255	7,318	8,627
Cincinnati	1,454	3,520	1,470
Total	187,770	178,871	167,581

CHICAGO LIVESTOCK

Statistics of livestock at the Chicago Union Stock Yards for current and comparative periods are reported as follows:

RECEIPTS.

	Cattle.	Calves.	Hogs.	Sheep.
Mon., Nov. 4	17,741	2,300	34,129	13,143
Tues., Nov. 5	11,602	1,888	36,260	10,272
Wed., Nov. 6	14,570	2,765	26,015	30,501
Thurs., Nov. 7	8,761	1,096	35,124	10,870
Fri., Nov. 8	1,684	946	19,196	8,084
Sat., Nov. 9	200	100	6,000	5,000
This week	54,688	9,704	156,733	67,870
Previous week	60,187	12,136	164,046	81,172
Year ago	48,135	11,479	137,489	49,061
Two years ago	63,907	12,281	160,738	73,021

Total receipts for month and year to Nov. 9, with comparisons:

	Nov. 1929.	Nov. 1928.	Nov. 1927.	Nov. 1926.
Cattle	56,532	62,632	2,041,461	2,123,424
Calves	10,467	14,877	595,175	687,856
Hogs	185,563	158,566	6,714,068	7,047,778
Sheep	76,462	72,022	3,280,809	3,367,083

SHIPMENTS.

	Cattle.	Calves.	Hogs.	Sheep.
Mon., Nov. 4	3,446	112	7,677	2,551
Tues., Nov. 5	4,048	100	4,823	1,974
Wed., Nov. 6	4,624	193	3,665	5,638
Thurs., Nov. 7	3,420	124	5,915	4,346
Fri., Nov. 8	1,914	2	8,881	4,225
Sat., Nov. 9	100	...	1,500	1,000
This week	17,542	531	32,461	19,754
Previous week	20,600	864	30,906	31,286
Year ago	13,831	700	22,889	11,854
Two years ago	20,089	984	61,083	16,317

WEEKLY AVERAGE PRICE OF LIVESTOCK.

	Cattle.	Hogs.	Sheep.	Lambs.
Week ended Nov. 9	\$12.75	\$9.15	\$4.85	\$12.50
Previous week	13.00	9.15	4.75	12.50
1928	14.15	9.25	5.80	13.20
1927	14.10	9.15	5.90	13.95
1926	9.90	12.55	6.00	13.50
1925	10.45	11.10	7.75	15.05
1924	10.00	8.30	6.40	13.75

Av., 1924-1928.....\$11.70 \$10.05 \$ 6.35 \$13.90

SUPPLIES FOR CHICAGO PACKERS.

Net supply of cattle, hogs and sheep for packers at the Chicago Stock Yards:

	Cattle.	Hogs.	Sheep.
*Week ended Nov. 9	37,100	124,800	48,100
Previous week	39,587	133,140	49,877
1928	35,304	114,590	37,217
1927	43,718	104,645	56,704
1926	46,945	110,871	41,910
1925	46,641	84,870	48,507
1924	51,692	102,265	57,951

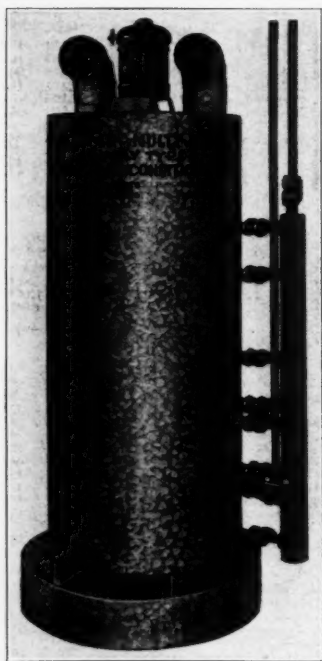
*Saturday, Nov. 9, estimated.

HOG RECEIPTS, WEIGHTS, PRICES.

Receipts, average weights and tops and average prices of hogs, with comparisons:

	No. rec'd.	Avg. Wgt.	Prices	
			Top.	Avg.
*Week ended Nov. 9.	156,700	236	\$ 9.60	\$ 9.15
Previous week	164,046	236	9.05	9.15
1928	137,489	239	9.75	9.25
1927	156,728	226	10.35	9.15
1926	155,010	239	13.35	12.50
1925	150,349	243	12.00	11.10
1924	174,255	234	10.25	8.50

Meats Kept *Right*



This is one of several types of the Hilger Multi-Feed Air Coolers and Conditioners. Also made in straight cooling type—cylindrical or square.

In the Hilger line will be found a unit that exactly suits your plant requirements. All use the patented, highly efficient Hilger Evaporating System; the biggest step forward in direct expansion equipment in years.

For constructive suggestions send sketch of cooler or freezer.

The ideal, the *ultimate*, in cooling and freezing of meats has arrived. Even better, it has arrived with reduced costs and complete annihilation of old time refrigeration ills.

With the Hilger Multi-Feed unit type Air Coolers or Conditioners high relative humidity is maintained. Shrinkage is lowered to the vanishing point while surface moisture on the product is banished—*without drying effect*. There is no ceiling and wall condensation and aging of the product is considerably quickened. Meats stay **FRESH**.

Because of high velocity forced air circulation, even, constant temperature is maintained in all parts of the room at all times. The unit requires very little space and is self contained. It is easily accessible and may be readily moved.

Hilger Units are exceedingly economical to operate. They are fully automatic—the exclusive Hilger Control Valve does the work. Coil frostation is reduced to a minimum—when necessary it can be entirely eliminated by special Hilger spray equipment.

Emphatically, Hilger Units keep meats as they should be kept—at much lower cost. Write today for further information.

HILGER

AIR COOLERS and CONDITIONERS

The X. L. Refrigerating Co., Inc.

59th and Honore Streets
CHICAGO, ILLINOIS



Exterior Storage Rooms,
Piggly Wiggly Warehouse,
Spokane, Wash.

*"Honest Johns"
don't win our
confidence, but--*

WE rather hesitate to cry our integrity too loudly. We have the feeling that gentlemen who like to be known as "Honest John" too often bear watching. Yet we are rather proud of our record in the past for always delivering just a little bit more than our insulation contracts have called for—an extra measure of service, promptness and quality in materials and workmanship. Nor are we entirely altruistic in our motives for we believe that this policy has been largely responsible for the growth and success of our business.

CORK INSULATION CO. Inc.

154 Nassau St.

New York, N. Y.

Distributors in Principal Cities

"Not a Green Sheet in a Million Feet"

ELDERADO
PURE
CORKBOARD

Mathieson - Ammonia

Anhydrous and Aqua

SODA ASH	VANILLIN	COUMARIN
CAUSTIC SODA	BENZOIC ACID	
LIQUID CHLORINE	BENZALDEHYDE	
BLEACHING POWDER	ETHYL VANILLIN	
CHLORINE PRODUCTS	BENZYL CHLORIDE	
BICARBONATE OF SODA	BENZOATE OF SODA	
H T H (HYPOCHLORITE)	BENZYL ALCOHOL	
PURITE (FUSED SODA ASH)	SULPHUR DICHLORIDE	

The high Mathieson standards of manufacture and the complete facilities for prompt, efficient service guarantee to every Ammonia purchaser utmost value and satisfaction.

The MATHIESON ALKALI WORKS (Inc.)

250 PARK AVENUE, NEW YORK CITY

PHILADELPHIA CHICAGO PROVIDENCE CHARLOTTE CINCINNATI

Works: NIAGARA FALLS, N. Y. SALTVILLE, VA. NEWARK, N. J.



YORK

MECHANICAL REFRIGERATION

for the
PACKER, SAUSAGE MAKER, RENDERER
AND BY-PRODUCT MANUFACTURER
Ammonia or Carbon
dioxide systems of
refrigeration
Write for Bulletins

YORK
ICE MACHINERY CORPORATION
YORK, PENNA.

Insulation time is here again!

Now—is the time to think about that new insulation work that you require . . .

IS YOUR PRESENT COLD STORAGE CAPACITY LARGE ENOUGH TO SUIT YOU?
ARE YOUR TANKS AND PIPE LINES PROPERLY INSULATED?

Remember—"Economical refrigeration is entirely dependent upon efficient insulation."



Trade Mark

Crescent
100% Pure
Corkboard
(Made in U. S. A.)

installed complete by

United's Service

gives you the finest Cold Storage rooms that can be built.



Send for your free copy of this new insulation handbook.

Refrigerator at St. Agatha's Home, Nanuet, N.Y.
Note—Crescent Sealtite Mastic Finish Ceiling, Overhead Coil Bunkers and Metal Shelving.

Consult with a UNITED engineer. Let him submit a proposal and specifications on your new work. He can probably save you money, time and worry.

WRITE TO US TODAY

UNITED CORK COMPANIES

Main Office and Factory—Lyndhurst, N. J.

Branch Offices in Principal Cities



A rigid hinge is not "just as good"!
 A rigid hinge is not "just as good"!!
 A rigid hinge is not "just as good"!!!

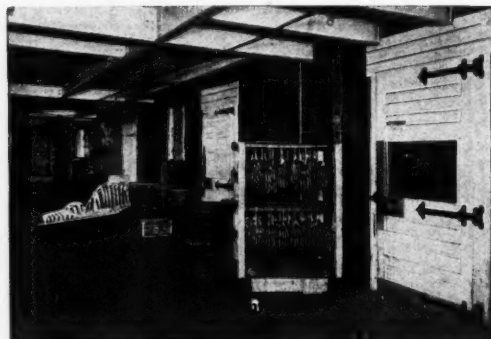
THE Jamison Adjustable Spring Hinge

PLENTY heavy for its job—practically indestructible. That's characteristic of all Jamison hardware.

And it does more than swing the door. Its spring pressure seats the heel of the closed door tight against its gaskets.

And it's adjustable—the only really adjustable hinge on the market. No matter how long the door is in use the Jamison Hinge will give you the same tight seal of a new door. A single, simple turn of the set screw gives the door a new, tight seal.

A rigid hinge that can't allow for gasket wear, and other natural conditions of service, is not "just as good." To be sure you won't lose hundreds of dollars through escaping refrigeration, depend on the Jamison Adjustable Spring Hinge.



1500 CARCASSES A DAY go through these doors

This busy Pittsburgh Provision & Packing Co. plant with a total of 1,500,000 cubic feet of refrigerated space handles 1500 carcasses a day, necessitating many daily trips to the storage rooms.

Doors which can be depended upon to operate easily under constant use and always close with a tight seal at all points are the only kind a packing plant as busy as this one can afford to use.

34 Jamison units are guarding the cold storage rooms—and doing it satisfactorily.

The new Patented Jamison WEDGETIGHT Fastener adds to the already long efficient life of Jamison Doors—makes any door more efficient. Write for illustrated folder.

JAMISON COLD STORAGE DOOR CO.
 Hagerstown, Md. U. S. A.

Branch Offices: 2 W. 45th St., NEW YORK . . . 1832
 Builders Bldg., 228 N. La Salle St., CHICAGO . . . 2650
 Santa Fe Avenue, LOS ANGELES . . . 333 Market St.,
 SAN FRANCISCO . . . Southern Representatives, address
 Hagerstown . . . Foreign Agents: Von Hamm-Young,
 HONOLULU . . . Armstrong Cork Co., Ltd., LONDON . . .
 Okura & Company, JAPAN.

Jamison

Cold Storage Doors



Ice and Refrigeration

COLD STORAGE TRADE CODE.

Twelve of the sixteen rules adopted by the cold storage industry as a code of business practice have been approved by the Federal Trade Commission, to become effective December 9, 1929.

Among those included in the Group 1 rules (regarded by the commission as condemning unfair methods of competition in violation of law) were four regarding the use of warehouse receipts for commercial cold storage products. These refer, among others, to such irregularities as issuance of a warehouse receipt when the products for which it is issued have not been received by the one issuing the receipt, and issuing a negotiable warehouse receipt for stored products of which the one issuing such receipt is owner, without stating the fact of ownership.

Other rules relate to such practices as misrepresentation of the cold storage business or its methods or the facilities furnished; commercial bribery; price discrimination; interference with contract; secret rebates; selling facilities or services below cost; and selling without profit to injure a competitor.

Rules accepted by the commission as expressions of the trade and included in Group 2 cover such subjects as publication of prices, subsidizing customers, and the creation of a committee on trade practices to investigate and determine whether the rules are being observed.

INSULATION SALES HELPS.

Victor Products Corporation, manufacturers of Standard refrigeration products, Hagerstown, Md., have announced the appointment of Leo S. Bosarge as their Southern representative, with offices at 231 Healy building, Atlanta, Ga. Mr. Bosarge was formerly connected with H. T. Steffee, a branch of the Armstrong Cork and Insulation Company at New Orleans.

This appointment is strictly in line with the Victor policy of naming representatives who know the refrigeration field from practical experience. Mr. Bosarge began working for H. T. Steffee back in 1914, as a mechanic's helper, and by 1915 had assumed the full duties of mechanic, handling the erection of corkboard insulation and applying steam pipe and boiler insulation, which position he filled until 1917 and the entrance of the United States into the World War.

He served overseas eleven months, and then, returning, again entered the employ of Mr. Steffee—this time as

bookkeeper. Initiative and enterprise soon earned for him a berth in the sales department. Shortly afterward he was promoted to superintendent of sales and construction, which position he filled until associating with the Victor people.

Having had considerable training in architectural drawing Mr. Bosarge has been frequently called upon to design as well as superintend the construction of plants—which experience will be of considerable value in his present connection.

REFRIGERATION NOTES.

A contract has been awarded by the Central Ice & Cold Storage Co., Los Angeles, Calif., for a one-story ice plant to cost \$40,000.

The Omaha Ice & Cold Storage Co. will increase the size and the capacity of its plant at Ravenna, Neb.

A fireproof cold storage plant is contemplated by the Virginia Apple Storage, Inc. It will be erected in Baltimore, Md. It will also manufacture ice for icing cars.

A cold storage plant is planned by the Canadian Fish & Cold Storage Co., Prince Rupert, British Columbia, Canada.

The Pennsylvania Railroad has awarded a contract for the construction of an eight-story cold storage warehouse in Jersey City, N. J. It will cost in the neighborhood of \$1,000,000.

Additional refrigerating equipment has been installed in the plant of the Dixon Ice & Cold Storage Co., Dixon, Mo.

The National Ice & Cold Storage Co. will construct a one-story cold storage plant, to cost \$200,000, in Hollister, Calif.

The Southwestern Gas & Electric Co. is planning a cold storage plant in connection with its ice plant in Waldron, Ark.

A new cold storage plant, to cost \$65,000, is being built in Fort Meyers, Fla., by Joseph Spadaro of New York City.

Additional refrigerating equipment has been installed in the plant of the Produce Terminal Cold Storage Co., Chicago, Ill.

A four-story addition has been completed to the plant of the Merchants Ice & Cold Storage Co., San Antonio, Tex.

An option on a site of land on which it is planned to erect a cold storage plant has been taken in Gorman, Tex., by the Texas Water Utilities Co.

A precooling plant to cost \$25,000 will be built in Snohomish, Wash., by the Western Fruit Express.

An ice cream and cold storage plant addition to his milk and butter plant is being erected by Fred Thompson in Uvalde, Tex.

The L. Robinson Ice & Cold Storage Co., Winchester, Va., was damaged by fire recently. The loss was estimated at \$20,000.

The Tulsa Refrigeration Co., Tulsa, Okla., has been incorporated with a capital stock of \$50,000.

QUICK FREEZING RETAIL CUTS.

(Continued from page 28.)

the public fancy. Pick up any newspaper or magazine and read the vision of the various writers regarding the ultimate of this process.

The thing has moved like an avalanche—it has caught the meat packers flat-footed!

The housewife is demanding some of these frozen products she reads about.

The retailer, listening to her demands, and himself reading about this wonderful thing, is trying to organize himself to profit by it. He recognizes what a boon it would be to him—no skilled meat cutters needed, no waste, no bargains to move old stuff. So he goes to the refrigerated display-counter builder to get figures on the type of fixtures needed for holding and displaying frozen goods.

The display-case builder is caught flat-footed, and he mills around among the packers and others to find out what box temperatures are needed. The packer is unable to tell him, for he has not yet properly frozen any cuts. The small ice-machine builders are unable to tell him, and so everyone is in a turmoil and a fog.

Benefits to the Meat Industry.

Let us consider for a moment some of the tremendous benefits which will accrue to the industry in addition to those previously mentioned or hinted at.

Forget for a moment the outlay for new equipment, and the turmoil incidental to the "scrapping" of existing methods of marketing.

In the first place, no shrinkage attends quick freezing. Products can be stored almost indefinitely under proper conditions without shrinkage, at times when the supplies exceed the normal demand for meat.

In other words, it will be possible to adjust the outflow of product to demand in a way to insure stable prices, regardless of a variable supply of livestock.

Again, the breakup of carcasses at the packinghouse lends itself to factory methods, and because it will leave excess fat and bone where it can be processed fresh; ultimately only edible portions of meat will be sold.

This increases tonnage for processing at the plant, improves the quality and quantity of yield, and enables the packer to establish his brands and a reputation for quality, where now he is at the mercy of many an unscrupulous merchant.

Much will be saved in the elimination

of expense for carcass dressing, which improves appearance only and adds nothing of real value.

Sell Meats on Their Merits.

The sharp buyer will no longer be able to beat down the price of a fore or hind quarter of beef because it is streaked with dripping condensation or shows a bad bruise due to careless driving of the animal.

Stuff which now is withheld from the butcher's block—not because of inferior quality, but because of inferior exterior appearance, can be marketed on its real merits.

Frozen cuts, being more compact, can be stored in far less space than is required for carcass meats.

Meats are unquestionably tendered during quick freezing and develop flavor unequalled by meat which is chilled only. Thus the grade of meat is raised.

The retention of juices until the housewife puts the cut on the fire results in a much more tasty and delectable food.

And last, but not least, the marketing of cuts in this fashion will make it possible to reach the consumer through many new distributive channels. The widespread use of mechanical refrigeration insures that.

New Methods of Merchandizing.

Packers no doubt have many questions in mind regarding this new development. Beef, for example, which has sold generally in four quarters, will have to be sold in hundreds of pieces under the new system.

They are thinking of the multitude of carton sizes required to hold not only the great variety of cuts, but the same cut of varying size, from different weight animals, and of the tremendous outlay for wrappings and the labor involved.

Also, they are thinking of the freezing machines and refrigerating machines and the power and expense required to effect this change, and the extra buildings needed to house all this.

They are thinking of the amount of machinery, space, refrigeration and power required for their vast output. It is no wonder that packers having an annual output of meat products, including lard, of more than one billion pounds shy away.

But the picture need not be so gloomy. Let us examine it a little more closely.

Saving Both Time and Space.

Nearly every packer in this country has twice as much cooler space for beef and hogs as he really needs. With modern chilling methods it is perfectly possible to cool beef and hogs sufficiently firm for smooth cutting in from 12 to 15 hours. This would require but half the hanging space most of them now use. It is a simple matter to accommodate all the freezing machinery in the surplus cooler space and leave plenty over.

The chilling of the hot carcasses can be done at a temperature so high that only a fraction of the ice machine capacity is needed. And the suction pressure can be so high that the tonnage will be produced at a great power saving.

The balance of the ice machine ton-

nage could be used on the freezing machines, and undoubtedly the total power for chilling and freezing can be kept within the amount of power now used for chilling alone.

Thus no more buildings, ice machines, boiler capacity or electric generators will be required. It is purely an engineering question to adapt present equipment to new needs, and it can be done with relatively insignificant outlay.

Economies in Distribution.

It has been stated that a 50 lb. shipping container will protect its contents against thawing for 7 days in hot summer weather, and a 10 lb. package will give the same protection for 4 days.

Thus it would appear that beyond the precooling of refrigerator cars—and the necessity of that is not apparent—frozen goods can be shipped long distances safely, without refrigeration in the cars, thus lowering freight costs.

There seems a difference of opinion among experts as to quick freezing procedure.

Some maintain that the product should be first fully packaged, then frozen. Others advocate methods and apparatus for freezing before packaging, thus making savings in refrigeration and simplifying the carton problem.

While the last scientific improvement may not yet be fully developed, it is evident that this point of greatest importance—quick freezing—is agreed upon, and that equipment is already available.

It is a red letter day that seems to be approaching for the meat packing industry.

True, the inventions are man-made and perhaps faulty in detail. But the case is now almost ready for submission to that tribunal of last resort—Her Majesty, the American housewife.

EDITOR'S NOTE.—Methods and possibilities here referred to will be discussed in detail in later issues of **THE NATIONAL PROVISIONER**.

NEW MEAT SEASONINGS.

(Continued from page 28.)

So far as seasoning is concerned, it is easier today to produce high quality and uniform merchandise than it was a few years ago. Methods of grading and preparing spices and seasonings have kept pace with improvements in methods of processing other food products. As a result, grades are more uniform.

Shop Spice Grinder Obsolete.

Not so many years ago the spice grinder was a fixture in the sausage kitchen. The packer purchased whole spices and prepared them for use as he needed them.

Perhaps the principal objection to this was that uniformity of product was almost impossible, and the sausage maker did not have the facilities for cleaning the spices, keeping out objectionable foreign matter and eliminating woody particles, hulls, husks, etc., that caused specks and discolorations in the finished meat products.

Today the sausagemaker finds it is more economical, and generally more satisfactory, to buy ground spices and seasoning, because the manufacturer has the facilities and the knowledge to

prepare better spices than the sausage-maker with his meager equipment could ever hope to obtain.

Among the companies that have done much experimental and research work to develop high quality seasonings for the meat trade is the Chili Products Corp., Los Angeles, Calif. It is due largely to this company that chili is available to day in powder form.

How Chili Was Developed.

Ten years ago meat packers using chili in their products bought the whole chili peppers and prepared them for use. Naturally, the color was not uniform, and the heat and flavor of one purchase of peppers would vary considerably from those of another. This meant constant care and testing to produce uniform meat products.

At that time F. P. Kiely, now president of the Chili Products Corporation, conceived the idea that as California was producing chili peppers on a commercial scale, the general public and manufacturers should be able to secure this spice milled the same as other spices.

Operations were started in a building on East Second st., Los Angeles. This was the first factory to specialize on ground chili. From that day to this the activities of the company have grown as consumers learned of the convenience of buying the pepper in this form, and of the uniformly high quality of the product.

Since the operations of the company were started other products have been added to the line, until now many spices and seasonings are prepared for the use of the meat and sausage trade.

Products Prove Popular.

Among the more popular of these is Sunset pepper. In the meat trade this product is used largely mixed with white pepper, in the proportion of 50 per cent of white pepper and 50 per cent of the California product. By using it in this manner the cost of the seasoning for a batch of meats is reduced without in any way impairing the flavor. Another product of this plant that is finding considerable favor in the meat trade is Pimiexo.

Recently a new and larger building has become necessary to take care of the increasing business of the company. This has been erected on East Fiftieth st., Los Angeles. It is 70 by 140 ft. in size and is designed for three stories. It is arranged and equipped to produce on the most economical basis and under the most sanitary conditions.

The laboratory, one of the most essential links in this development, has had special attention and supervision, Mr. Kiely explaining that this is a necessity. As the company specializes on spices, it is only logical that it should be called upon frequently for suggestions and opinions on the values of various spice properties.

Electricity is used for power. A check-up of the switch panel board shows that over 200 h. p. is used. A spur track facilitates carload shipment to the Middle West trade, as well as Atlantic Coast cities. The corporation carries stocks at Chicago, Baltimore, Kansas City, and San Antonio, for distribution, maintaining its own office at Chicago under the management of O. G. Schoeps.

"INSTANT FREEZE!" RETAIL CUTS

THE MODERN ALADDIN'S LAMP FOR THE MEAT PACKER

Science and engineering can now change your highly perishable product into packaged merchandise having the advantages of other products of almost nonperishable nature.

Quick freezing raises the grade and value, improving the eating qualities of meat, making it more tender, juicy and flavory; eliminates waste.

Exclusive Manufacturers and Licensees
for

KOLBE "INSTANT FREEZE!" SYSTEMS

"Diving Bell" Type for packaged goods, trimmings and offal.
"Floating Pan" Type for steaks, chops and flat cuts.

ZAROTSCHENZEFF "FOG FREEZING" SYSTEMS

For irregular shaped cuts such as
Pork Loins, Lamb Legs, Beef Roasts, etc.

BLOOM "POLAR BLAST" SYSTEMS

For freezing wrapped bellies, hams, etc., to be cured or processed later.

BLOOM "QUICK CHILLING" SYSTEMS

Chills beef and hogs in 15 to 24 hours, lamb and veal in 6 to 8 hours, firm enough for smooth cutting and "INSTANT FREEZING!" Tremendous shrink and refrigeration savings possible.

A FREEZING SYSTEM FOR EVERY RETAIL CUT

S. C. BLOOM & CO.

Manufacturers , , , Contractors

"Specialists to Packers"

Monadnock Block

Chicago, Illinois

WM. M. WARE & CO.

**TALLOW
GREASE
TANKAGE
CRACKLINGS
ETC.**

**ESTABLISHED
1888**

**MEMBERS
NEW YORK
PRODUCE EXCHANGE**

BROKERS**NEW YORK**

316 Produce Exchange Bldg.
Phone Bowling Green 4896

BOSTON

88 Broad Street
Phone Hancock 9293

CHICAGO

327 S. LaSalle St.
Phone Harrison 5614

**30
YEARS
Serving
Packers**

J. C. Wood - Robt. Burrows

**Give Each Order Their
Personal Attention**

Cash Provisions - Beef - Etc
Future Provisions - Grain and Cotton

Members Chicago Board of Trade
Daily Price List Sent on Request

J. C. Wood & Co.

105 W. Adams Street **BROKERS** CHICAGO

F. C. ROGERS**BROKER****Provisions**

Philadelphia Office
Ninth & Noble Streets

New York Office
New York Produce Exchange

G. H. LYALL**BROKER**

Tallow — Grease — Oils
Offerings Solicited

177 STATE ST.

BOSTON, MASS.

H. C. GARDNER

F. A. LINDBERG

**GARDNER & LINDBERG
ENGINEERS**

Mechanical, Electrical, Architectural
**SPECIALTIES, Packing Plants, Cold Storage, Manufacturing
Plants, Power Installations, Investigations**
1134 Marquette Bldg. CHICAGO

JOHN H. BURNS CO., Broker

Export Packing House Products Domestic
407 Produce Exchange, New York City
Member New York Produce Exchange
Cable Address: "Jonburns"

Codes: Cross, Kelly, Utility (Livestock Bld.) Lieber's (5th Bld.)
Rep., Wyanetskill Mfg. Co., Stockinettes, Troy, N. Y.

H. PETER HENSCHEN**Architect**

1637 Prairie Ave., Chicago, Ill.

PACKING PLANTS AND COLD STORAGE CONSTRUCTION**W. J. Lake & Company, Inc.**

**Brokers, Importers and Exporters for the
Pacific Coast Market**
Provisions, Fats, Oils and all By-Products
SEATTLE, WASH. All Codes PORTLAND, ORE.

**Casing House Experimental
and Consulting Service**

M. W. SCHWARZ—CHEMICAL ENGINEER
15 Whitehall St., N. Y. City—Phone Bowl. Green 9676

*Waste Utilization—Deodorization
Disinfection, etc.*

Main Office
140 W. Van Buren St.
CHICAGO, ILL.
All Codes

E. G. JAMES COMPANY

Branch Office
148 State St.,
BOSTON, MASS.

PROVISION BROKERS

Beef, Provisions, Packing House Products,
Tallows, Greases, Fertilizer Materials, Bone
Materials, Animal Feeds, Whale Guano
Bird Guano



We trade in Domestic, Canadian, European,
Australian, New Zealand and South
American products on
brokerage basis.

On request, our complete provision, fresh meat, packing-house products, tallow and grease daily market quotation sheets will be mailed to any member of the trade free of charge; also our periodical market reports.

We specialize in taking care of the requirements of buyers located all over the United States and Canada. Offerings telegraphed promptly on receipt of inquiries.

Chicago Section

L. F. A. Gabe, an official of Swift & Co., died at his home in Chicago on Nov. 14. He was 52 years old.

Charles Hughes, of the Hughes-Curry Co., Anderson, Ind., was a Chicago visitor last week.

Among the out-of-town visitors in Chicago last week was Henry Kuhner, of the Kuhner Packing Co., Muncie, Ind.

Arthur Jones, of Marples, Jones & Co., Liverpool provision merchants, is on another of his periodic visits to the United States.

Packers' purchases of livestock at Chicago for the first four days of this week totaled 25,429 cattle, 6,535 calves, 75,659 hogs and 33,651 sheep.

Provision shipments from Chicago for the week ended Nov. 9, 1929, with comparisons, were as follows:

	Last wk.	Prev. wk.	Cor. wk., 1928.
Cured meats, lbs.	21,530,000	22,091,000	20,120,000
Fresh meats, lbs.	40,705,000	42,488,000	37,547,000
Lard, lbs.	12,054,000	15,342,000	13,548,000

Harold De Ford, formerly in charge of the beef department of Cudahy Brothers Co., Cudahy, Wis., has joined the D. J. Gallagher organization, provision brokers, Chicago, Ill. Mr. De Ford will be in charge of the handling of beef and beef cuts.

Fred T. Fuller, gentleman farmer of Iowa, and packinghouse expert par excellence, was in town greeting his friends this week. Morton Mannheimer was another of the "very best" of the old days who gave some of his friends a glimpse of his genial countenance during the week.

W. J. Grant, of Buenos Aires, one of the leading breeders of cattle in the Argentine, arrived at New York on the S. S. Northern Prince on November 6, accompanied by his daughter. They left the following day for Chicago, as Mr. Grant is to be one of the judges of Aberdeen-Angus cattle at the International Livestock Show in Chicago. They plan to spend some time in the United States and Canada and return home by way of England.

AIDED IN PRIZE STOCK SALE.

St. Paul and Minneapolis packers and meat dealers cooperated in the sale of baby beefs, sheep and hogs exhibited at the Minnesota Junior Livestock show, held at the St. Paul yards, November 11-14. All animals shown were auctioned off on Thursday, the last day of the show.

C. A. Cushman, South St. Paul, manager of Swift & Company, has been named chairman of the sales committee with the following as members: C. W. Eisenmenger, Eisenmenger Meat Company, St. Paul; Anthony Friedman, Friedman Brothers, St. Paul; L. A. Goff, DeSoto Creamery & Produce Company, Minneapolis; F. W. Hoffman, Cudahy Packing Company, South St.

Paul; Samuel Lewin, Lewin's Inc., Minneapolis; Myron McMillan, McMillan Packing Company, South St. Paul; J. S. Montgomery, Central Cooperative Association, South St. Paul; C. D. Sheehy, Armour and Company, South St. Paul; Roy A. Witt, Witt & Company, Minneapolis.

AMERICAN ROYAL A MEAT SHOW.

The American Royal of 1929, to be held in Kansas City, Mo., November 16 to 23, will be more than a live-stock show; it will be a meat show as well. When the Royal opens its doors there will be on display in huge refrigerated coolers an array of live-stock finished product which has been planned as an educational feature for producers and consumers alike, according to R. C. Pollock, general manager of the National Live Stock and Meat Board, which is cooperating with the show management in presenting this feature. The exhibit will be a veritable meat school behind glass, Mr. Pollock said.

The modern trend in meat and live-stock styles will be the keynote of this augmented exhibit. "Meat, like almost everything else, has gone modern," Mr. Pollock said. "In years past it seemed to be the idea to raise meat animals as large as possible. Producers were justified in this because people wanted the large cuts of meat. Today, however, things are different. The big 'chunks' are taboo. Families are smaller. We have automobiles and there are a thousand attractions to keep us away from home. And how can the housewife be expected to follow the practices of years ago in her two by four kitchenette?"

The exhibit will include beef, pork and lamb, and both carcasses and cuts will be shown. New cuts of beef and lamb which have been introduced only in the last two years are a special feature which is expected to attract a great deal of attention.

ANOTHER BIG INTERNATIONAL.

Over 12,000 head of breeding and market animals will be exhibited at the coming International Live Stock Exposition, to open in Chicago November 30 and last through December 7. Cattle from Massachusetts to California and from Canada to Texas will be on exhibit. Hogs and sheep from every producing center of the United States and Canada will be there.

In addition to the livestock, entries of grain and hay from practically every state in the Union and every agricultural province of Canada have been received.

This show furnishes an unusual opportunity for packers and retail meat dealers to see the finest in market cattle, sheep and hogs not only on the hoof but in carcass and cuts. It is no longer a livestock show only, but has become a livestock and meat show.

What precautions should be observed in cooking blood? Ask "The Packer's Encyclopedia," the "blue book" of the meat packing industry.

PACKERS' TRADE RULES.

(Continued from page 26.)

selling livestock by any buyer of livestock, which works to the disadvantage of any other individual or organization selling livestock on the same market, causing an unjustly discriminatory condition on such market, is an unfair method of doing business.

D. Engaging livestock at any public market prior to the opening of the market or buying livestock at any public market without divulging the purchase price at the time sale is effected, namely, the practice ordinarily known as private terms (P.T.) sales, is an unfair practice.

In presenting the resolutions to the conference F. Edson White, of the Institute of American Meat Packers, pointed out the difficulty of bringing into agreement a large number of men scattered all over the country and doing business in a great many ways under varying conditions.

"Keen and unregulated competition," he added, "is not an unmixed blessing. So, we have met together and threshed out an agreement with respect to some methods and practices within our industry, and we are here today prepared to present a list of unfair and unethical trade practices, and to ask the Government of the United States, through the Department of Agriculture, to join us in outlawing them."

Commenting on the adoption of the resolutions, Dr. John R. Mohler stated: "I desire to congratulate you upon this notable epoch-making agreement which you have voluntarily entered upon. These resolutions are an earnest of your good faith, and I sincerely believe that your industry as a whole will be benefited and the public interest of both producers and consumers will be well served by your action."

HOTTMANN SALES INCREASE.

More Hottmann sausage machines were shipped the first week of November, 1929, than during the entire month of November, 1928. Chas. W. Kesser reports that orders on hand will keep the plant working overtime until January 15, 1930. This greatly increased business is 68% from old customers, many of whom are replacing the Hottmann combination cutter and mixer with the new and greatly improved Kutmixer. The balance, 32%, is from new users, about half of which are coming from European points. It is pleasing to note, writes Mr. Kesser, that THE NATIONAL PROVISIONER gets credit for producing a good share of this export trade.

RODEO AT STOCK SHOW.

A typical California rodeo will be held in connection with the fourth annual Christmas Livestock Show, to run from November 30 to December 7, at the Los Angeles Union Stock Yards. The rodeo was started in California in the days of the Spanish Dons, who were exceptionally good horsemen and who depended upon their flocks and herds for their livelihood.

Chicago Provision Markets

Reported by THE NATIONAL PROVISIONER DAILY
MARKET SERVICE

CASH PRICES.

Based on actual carlot trading, Thursday,
Nov. 14, 1929.

Regular Hams.		S. P. Botted Hams.	
Green.			
8-10	17 1/2		
10-12	16 1/2		
12-14	15 1/2		
14-16	15 1/2		
16-18	15 1/2		
18-20	15 1/2		
20-22	15 1/2 @ 16		
H. Ham.		Select.	
16-18	17 1/2	18	
18-20	17	17 1/2	
20-22	17	17 1/2	

Skipped Hams.

Green.		S. P.	
10-14	17 1/2	18 1/2	
14-16	17 1/2	18	
16-18	17 1/2	18	
18-20	17 1/2	18 1/2	
20-22	17 1/2	18 1/2	
22-24	17 1/2	18 1/2	
24-26	17 1/2	18 1/2	
26-30	17 1/2	18 1/2	
30-35	17 1/2	18 1/2	
Picnics.		Cured.	
4-6	13 1/2	14 1/2	
6-8	13 1/2	14 1/2	
8-10	12 1/2	13 1/2	
10-12	12 1/2	13 1/2	
12-14	12 1/2	13 1/2	

Bellies.*

Green.		Cured.	
6-8	15 1/2	16 1/2	
8-10	15 1/2	16 1/2	
10-12	15 1/2	16 1/2	
12-14	15 1/2	16 1/2	
14-16	15 1/2	16 1/2	
16-18	15 1/2	16 1/2	

*Square Cut and Seedless.

D. S. Bellies.

Clear.		Rib.	
14-16	12 1/2 n	11 1/2	
16-18	12 1/2 n	11 1/2	
18-20	11 1/2	10 1/2	
20-25	10 1/2	10 1/2	
25-30	10 1/2	10 1/2	
30-35	10 1/2	10 1/2	
35-40	10 1/2	10 1/2	
40-50	10 1/2	10 1/2	

D. S. Fat Backs.

8-10	8 1/2		
10-12	9 1/2		
12-14	10 1/2		
14-16	11 1/2		
16-18	11 1/2		
18-20	12 1/2		
20-25	12 1/2		

D. S. Bone Rib.

45-50			
55-60			
65-70			
75-80			

Other D. S. Meats

Extra short clears.	35-45	13
Extra short ribs.	35-45	13
Regular plates	6-8	9 1/2
Clear plates	4-6	8 1/4
Jowl butts		9

FUTURE PRICES.

SATURDAY, NOVEMBER 9, 1929.

LARD—	Open.	High.	Low.	Close.
Nov. . .	10.40	10.40	10.37½	10.37½ax
Dec. . .	10.42½-40	10.42½	10.40	10.40½-42½
Jan. . .	10.90	10.90	10.87½=	10.90ax
Mar. . .	11.05	11.05
May . . .	11.22½	11.25	11.22½	11.25b
CLEAR BELLIES—				
Nov.	10.25n
Dec.	11.02½	10.80n
Jan.	11.02½	11.02½
May	11.62½	11.62½

MONDAY, NOVEMBER 11, 1929.

Holiday. No Market.

TUESDAY, NOVEMBER 12, 1929.

LARD—				
Nov.	10.17½n
Dec.	..10.35-25	10.35	10.20	10.20b
Jan.	..10.80	10.80	10.77½	10.77½
Mar.			10.87½ax
May	..11.17½	11.20	11.15	11.15=ax
CLEAR BELLIES—				
Nov.	10.25n
Dec.	10.60n
Jan.	11.02½ax
May	..11.57½	11.60	11.57½	11.60ax

WEDNESDAY, NOVEMBER 13, 1929.

LARD—				
Nov.	10.07½n	
Dec.10.15	10.15	9.97½	10.10	
Jan.10.75-80	10.80	10.42½	10.55xn	
Mar.10.65	10.70	10.57½	10.70b	
May11.15-07½	11.15	10.80	10.90b	
CLEAR BELLIES—				
Nov.	10.25n	
Dec.	10.60n	
Jan.10.85	10.90	10.85	10.90b	
May11.50	11.55	11.47½	11.55b	

THURSDAY, NOVEMBER 14, 1929.

LARD—				
Nov.	10.12½	10.12½
Dec.	10.15	10.17½	10.10	10.17½
Jan.	10.60	10.72½	10.60	10.72½
Mar.	10.77½	10.82½	10.77½	10.82½
May	11.00	11.10	10.97½	11.10
CLEAR BELLIES—				
Nov.	10.12½n
Dec.	10.50n
Jan.	10.90	10.90
May	11.55ex

FRIDAY, NOVEMBER 15, 1929.

LARD—					
Nov.	... 10.12½	10.22½	10.12½	10.22½n	
Dec.	... 10.15-10.17½	10.25	10.15	10.25	
Jan.	... 10.75	10.82½	10.75	10.80	
March	... 10.95	11.00	10.92½	10.97½	
May	... 11.12½-11.10	11.20	11.10	11.17½	
CLEAR BELLIES—					
Nov.	10.12½n	
Dec.	10.50n	
Jan.	... 10.97½=	11.00	10.97½=	11.00ax	
May	... 11.80	11.65	11.60	11.65	

Key: ax, asked; b, bid; n, nominal; = split.

FOR FILTRATION PURPOSES.

The Industrial Chemical Sales Co., Inc., New York, announce that they have concluded an arrangement with the Floatstone Products Company of Los Angeles for the exclusive marketing and distribution of that company's diatomaceous earth for filtration and other purposes. The filtration grade will be offered under the trade name of "Diafilt" and is claimed to be comparable in clarification efficiency to the best filter-aids now on the market. Regular stocks will be carried at all convenient marketing points.

The Industrial Chemical Sales Co., Inc., are manufacturers of the well-known activated decolorizing and de-

CHICAGO RETAIL MEATS

Beef.

Week ended
Nov. 13, 1929. Cor. wk. 1928.

	No. 1.	No. 2.	No. 3.	No. 1.	No. 2.	No. 3.
Rib roast, hvy end.	35	30	16	35	30	16
Rib roast, lt end.	45	35	20	45	35	20
Chuck roast	32	27	21	34	30	21
Steaks, round	50	40	25	55	50	25
Steaks, sirloin cut	45	40	25	60	45	22
Steaks, porterhouse	60	45	25	75	45	20
Steaks, flank	28	25	18	28	25	18
Beef stew, chuck	27	22	15	27	22	17
Corned briskets,						
boneless	32	28	18	28	24	18
Corned plates	20	18	10	20	15	10
Corned ramps, bnl.	25	22	18	25	22	18

Lamb.

	Good.	Com.	Good.	Com.
Hindquarters	34	30	35	27
Legs	35	30	40	28
Stews	15	15	22	15
Chops, shoulder	25	20	25	20
Chops, rib and loin	60	25	60	25

Mutton.

Legs	26	24	
Stew	14	10	
Shoulders	18	14	
Chops, rib and loin	35	35	

Pork.

Loin, 8@10 av.	24	@26	28 @30
Loin, 10@12 av.	24	@26	28 @28
Loin, 12@14 av.	24	@26	25 @27
Loin, 14 and over	22	@24	21 @24
Chops	18	@20	@20
Shoulders	18	@20	@22
Butts	14	@25	@26
Spareribs	10	@17	@22
Hocks	12	@12	@14
Leaf lard, raw	14	@14	@14

Veal.

Hindquarters	35	@40	30 @35
Forequarters	24	@25	22 @24
Legs	35	@38	30 @35
Breasts	16	@22	16 @22
Shoulders	20	@22	18 @22
Cutlets	50	@50	@50
Rib and loin chops	40	@40	@50

Butchers' Offal.

Suet	@4	@4	@5 1/2
Shop fat	@2 1/2	@2 1/2	@2 1/2
Bone, per 100 lbs.	@50	@50	@50
Calf skulls	@18	@18	@22
Klips	@16	@16	@21
Deacons	@12	@12	@12

CURING MATERIALS.

	Bbls.	Sacks.
Nitrite of soda, l. e. i. Chicago	9 1/2	
Salt peter, 25 bbl. lots, f.o.b. N. Y.		
Dbl. refined granulated	5 1/2	5 1/2
Small crystals	7 1/2	
Medium crystals	7 1/2	
Large crystals	8 1/2	
Dbl. rd. gran. nitrate of soda	3 1/2	3 1/2
Less than 25 bbl. lots 1/4 c more		
Boric acid, carloads, p.w.d., bbls.	8 1/2	8 1/2
Crystals to powdered, in bbls., in		
5 ton lots or more	9 1/2	9 1/2
In bbls. in less than 5-ton lots	8 1/2	8 1/2
Borax, carloads, powdered, in bbls.	5	4 1/2
In ton lots, gran. or pow., bbls.	5	4 1/2
Salt—		
Granulated, car lots, per ton, f.o.b. Chi-		
cago, bulk	\$6.60	
Medium, carlots, per ton, f.o.b. Chicago		
bulk	\$6.10	
Rock, carlots, per ton, f.o.b. Chicago		
bulk	\$6.00	
Sugar—		
Raw sugar, 90 basis, f.o.b. New Or-		
leans	@3.71	
Second sugar, 90 basis	None	
Syrup testing 63 and 65 combined su-		
crose and invert, New York	@.38	
Standard gran. f.o.b. refiners (2%)	@5.25	
Packers curing sugar, 100 lb. bags,		
f.o.b. Reserve, La., less 2%	@4.75	
Packers curing sugar, 250 lb. bags,		
f.o.b. Reserve, La., less 2%	@4.65	

odorizing carbon "Nuchar," used extensively as a purifying medium in the treatment of a wide range of products including glycerine, solvents, organic acids, fine chemicals, pharmaceuticals, vinegar, sugar and syrups, vegetable and animal oils and fats, etc. "Diafilt" will be serviced by the engineering staff of the Industrial Chemical Sales Co.

PURE VINEGARS

A. P. CALLAHAN & COMPANY

1407 SOUTH LA SALLE STREET

CHICAGO, ILL.

CHICAGO MARKET PRICES

WHOLESALE FRESH MEATS.

Carcass Beef.

	Week ended Nov. 18, 1929.	Cor. week, 1928.
Prime native steers.....	25 @ 26	26 @ 27
Good native steers.....	23 1/2 @ 24 1/2	25 @ 26
Medium steers.....	22 1/2 @ 23 1/2	23 1/2 @ 24 1/2
Helpers, good.....	19 @ 20	19 1/2 @ 20 1/2
Cows.....	14 @ 15	15 @ 16
Hind quarters, choice.....	30 @ 31	29 @ 30
Fore quarters, choice.....	20 @ 21	22 @ 23

Beef Cuts.

Steer loins, No. 1.....	@ 44	@ 45
Steer loins, No. 2.....	@ 40	@ 41
Steer short loins, No. 1.....	@ 58	@ 59
Steer short loins, No. 2.....	@ 49	@ 50
Steer loin ends (hips).....	@ 32	@ 33
Steer loin ends, No. 2.....	@ 32	@ 33
Cow loins.....	@ 27	@ 28
Cow short loins.....	@ 30	@ 31
Cow loin ends (hips).....	@ 20	@ 21
Steer ribs, No. 1.....	@ 29	@ 30
Steer ribs, No. 2.....	@ 27	@ 28
Cow ribs, No. 1.....	@ 17	@ 18
Cow ribs, No. 2.....	@ 14	@ 15
Steer rounds, No. 1.....	@ 20 1/2	@ 21 1/2
Steer rounds, No. 2.....	@ 20	@ 21
Steer chuck, No. 1.....	@ 21	@ 22
Steer chuck, No. 2.....	@ 20	@ 21
Cow rounds.....	@ 16 1/2	@ 17 1/2
Cow chucks.....	@ 14	@ 15
Steer plates.....	@ 12 1/2	@ 13 1/2
Medium plates.....	@ 12	@ 13
Briskets, No. 1.....	@ 19	@ 20
Steer navel ends.....	@ 12	@ 13
Cow navel ends.....	@ 13	@ 14
Fore shanks.....	@ 13	@ 14
Hind shanks.....	@ 10	@ 11
Strip loins, No. 1, boneless.....	@ 60	@ 61
Strip loins, No. 2.....	@ 50	@ 51
Striploin butts, No. 1.....	@ 25	@ 26
Striploin butts, No. 2.....	@ 25	@ 26
Beef tenderloins, No. 1.....	@ 75	@ 76
Beef tenderloins, No. 2.....	@ 70	@ 71
Rump butts.....	25 @ 30	26 @ 31
Flank steaks.....	@ 27	@ 28
Shoulder clods.....	20 @ 21	21 @ 22
Hanging tenderloins.....	@ 20	@ 21

Beef Products.

Brains (per lb.).....	@ 12	@ 13
Hearts.....	@ 14	@ 15
Tongues, 4 @ 5.....	35 @ 40	36 @ 41
Sweetbreads.....	@ 42	@ 43
Ox tails, per lb.....	@ 17	@ 18
Fresh tripe, plain.....	7 @ 8	7 @ 8
Fresh tripe, H. C.....	@ 10	@ 11
Livers.....	17 @ 22	18 @ 23
Kidneys, per lb.....	@ 14	@ 15

Veal.

Choice carcass.....	22 @ 23	23 @ 24
Good carcass.....	15 @ 21	16 @ 22
Good saddles.....	25 @ 30	26 @ 31
Good backs.....	15 @ 18	16 @ 19
Medium backs.....	12 @ 13	13 @ 14

Veal Products.

Brains, each.....	12 @ 14	13 @ 15
Sweetbreads.....	@ 80	@ 81
Calf livers.....	@ 63	@ 64

Lamb.

Choice lambs.....	@ 25	@ 26
Medium lambs.....	@ 23	@ 24
Choice saddles.....	@ 30	@ 31
Medium saddles.....	@ 28	@ 29
Choice forces.....	@ 20	@ 21
Medium forces.....	@ 18	@ 19
Lamb fries, per lb.....	@ 33	@ 34
Lamb tongues, per lb.....	@ 16	@ 17
Lamb kidneys, per lb.....	@ 30	@ 31

Mutton.

Heavy sheep.....	@ 9	@ 10
Light sheep.....	@ 12	@ 13
Heavy saddles.....	@ 12	@ 13
Light saddles.....	@ 16	@ 17
Heavy forces.....	@ 6	@ 7
Light forces.....	@ 10	@ 11
Mutton legs.....	@ 20	@ 21
Mutton loins.....	@ 12	@ 13
Mutton stew.....	@ 8	@ 9
Sheep tongues.....	@ 9	@ 10
Sheep heads.....	@ 12	@ 13

Fresh Pork, Etc.

Pork loins, 8 @ 10 lbs. avg.....	@ 20	@ 21
Penic shoulders.....	@ 15 1/2	@ 16 1/2
Skinned hams.....	@ 17	@ 18
Tenderloins.....	@ 47	@ 48
Spare ribs.....	@ 14	@ 15
Back fat.....	@ 14 1/2	@ 15 1/2
Boston butts.....	@ 18	@ 19
Hocks.....	@ 13	@ 14
Tails.....	@ 12	@ 13
Neck bones.....	@ 4 1/2	@ 5 1/2
Slip bones.....	@ 14	@ 15
Blade bones.....	@ 14	@ 15
Pigs' feet.....	@ 7	@ 8
Kidneys, per lb.....	@ 11	@ 12
Livers.....	@ 9	@ 10
Brains.....	@ 14	@ 15
Ears.....	@ 7	@ 8
Shouts.....	@ 7	@ 8
Heads.....	@ 10	@ 11

DOMESTIC SAUSAGE.

Fancy pork sausage, in 1-lb. cartons.....	@ 28	@ 29
Country style sausage, fresh in link.....	@ 21	@ 22
Country style sausage, fresh in bulk.....	@ 19	@ 20
Country style sausage, smoked.....	22 @ 23	23 @ 24
Frankfurts in sheep casings.....	@ 23	@ 24
Frankfurts in hog casings.....	@ 22	@ 23
Bologna in beef bungs, choice.....	@ 19 1/2	@ 20 1/2
Bologna in cloth, paraffined, choice.....	@ 16 1/2	@ 17 1/2
Bologna in beef middles, choice.....	@ 21	@ 22
Liver sausage in hog bungs.....	@ 19	@ 20
Smoked liver sausage in hog bungs.....	@ 25	@ 26
Liver sausage in beef rounds.....	@ 14	@ 15
Head cheese.....	@ 18	@ 19
New England luncheon specialty.....	@ 28	@ 29
Mixed luncheon specialty.....	@ 22	@ 23
Tongue sausage.....	@ 24	@ 25
Blood sausage.....	@ 18	@ 19
Polish sausage.....	20 1/2 @ 21 1/2	21 1/2 @ 22 1/2
Souse.....	@ 19	@ 20

DRY SAUSAGE.

Cervelat, choice, in hog bungs.....	@ 47	@ 48
Thuringer Cervelat.....	@ 25 1/2	@ 26 1/2
Farmer.....	@ 31	@ 32
Holsteiner.....	@ 29	@ 30
B. C. Salami, choice.....	@ 46	@ 47
Milano Salami, choice, in hog bungs.....	@ 47	@ 48
B. C. Salami, new condition.....	@ 42	@ 43
Prisona, choice, in hog bungs.....	@ 52	@ 53
Genoa style Salami.....	@ 41	@ 42
Pepperoni.....	@ 24	@ 25
Mortadella, new condition.....	@ 55	@ 56
Capiccoli.....	@ 40	@ 41
Italian style hams.....	@ 55	@ 56
Virginia hams.....	@ 55	@ 56

SAUSAGE IN OIL.

Bologna style sausage in beef rounds—		
Small tins, 2 to crate.....	\$7.00	
Large tins, 1 to crate.....	8.00	
Frankfurt style sausage in sheep casings—		
Small tins, 2 to crate.....	8.25	
Large tins, 1 to crate.....	9.25	
Frankfurt style sausage in hog casings—		
Small tins, 2 to crate.....	7.75	
Large tins, 1 to crate.....	8.75	
Smoked link sausage in hog casings—		
Small tins, 2 to crate.....	7.25	
Large tins, 1 to crate.....	8.25	

SAUSAGE MATERIALS.

Regular pork trimmings.....	10 @ 10 1/2	11 @ 11 1/2
Special lean pork trimmings.....	16 @ 17 1/2	17 @ 18 1/2
Extra lean pork trimmings.....	@ 17 1/2	@ 18 1/2
Neck bone trimmings.....	@ 12 1/2	@ 13 1/2
Pork cheek meat.....	@ 10 1/2	@ 11 1/2
Pork hearts.....	@ 10	@ 11
Native boneless bull meat (heavy).....	@ 16	@ 17
Boneless chucks.....	@ 13	@ 14
Shank meat.....	19 1/2 @ 24	20 @ 25
Beef trimmings.....	11 @ 11 1/2	12 @ 12 1/2
Beef hearts.....	8 1/2 @ 9	9 @ 10
Beef cheeks (trimmed).....	@ 9 1/2	@ 10 1/2
Dressed canners, 350 lbs. and up.....	@ 10 1/2	@ 11 1/2
Dressed cutter cows, 400 lbs. and up.....	@ 10 1/2	@ 11 1/2
Dr. bologna bulls, 600 lbs. up.....	13 @ 13 1/2	14 @ 14 1/2
Beef tripe.....	5 1/2 @ 6	6 @ 6 1/2
Cured pork tongues (canner trim).....	@ 15 1/2	@ 16 1/2

SAUSAGE CASINGS.

(F. O. B. CHICAGO)

Beef casings:		
Domestic round, 180 pack.....	35 @ 45	36 @ 46
Domestic round, 140 pack.....	45 @ 55	46 @ 56
Wide export rounds.....	55 @ 60	56 @ 61
Medium export rounds.....	45 @ 50	46 @ 51
Narrow export rounds.....	55 @ 60	56 @ 61
No. 1 weasands.....	@ 16	@ 17
No. 2 weasands.....	@ 10	@ 11
No. 1 bungs.....	32 @ 34	33 @ 35
No. 2 bungs.....	@ 25	@ 26
Regular middles.....	1.00 @ 1.05	1.01 @ 1.06
Selected wide middles.....	@ 23.35	@ 24.35
Dried bladders:		
12/15.....	@ 2.00	@ 2.05
10/12.....	@ 1.65	@ 1.70
8/10.....	@ 1.25	@ 1.30
6/8.....	@ .85	@ .90
Hog casings:		
Narrow, per 100 yds.....	@ 2.75	@ 2.80
Narrow, special, per 100 yds.....	@ 2.25	@ 2.30
Medium, regular, per 100 yds.....	@ 1.25	@ 1.30
Wide, per 100 yds.....	@ 1.00	@ 1.05
Extra wide, per 100 yds.....	@ 1.00	@ 1.05
Export bungs.....	33 @ 34	34 @ 35
Large prime bungs.....	22 @ 23	23 @ 24
Medium prime bungs.....	11 @ 12	12 @ 13
Small prime bungs.....	6 @ 7	7 @ 8
Middles.....	18 @ 20	19 @ 21
Stomachs.....	8 @ 10	9 @ 11

VINEGAR PICKLED PRODUCTS.

Regular tripe, 200-lb. bbl.....	\$15.00	
Honeycomb tripe, 140-lb. bbl.....	20.00	
Pocket honeycomb tripe, 200-lb. bbl.....	25.00	
Pork feet, 200-lb. bbl.....	15.50	
Pork tongues, 200-lb. bbl.....	79.00	
Lamb tongues, long cut, 200-lb. bbl.....	58.00	
Lamb tongues, short cut, 200-lb. bbl.....	71.00	

BARRELED PORK AND BEEF.

Mess pork, regular.....	\$	@ 25.00
Family back pork, 24 to 34 pieces.....	@ 33.00	@ 34.00
Family back pork, 35 to 45 pieces.....	@ 33.00	@ 34.00
Clear back pork, 40 to 50 pieces.....	@ 25.00	@ 26.00
Clear plate pork, 25 to 35 pieces.....	@ 20.50	@ 21.50
Brakot pork.....	@ 22.50	@ 23.50
Bean pork.....	@ 20.00	@ 21.00
Plate beef.....	@ 29.00	@ 30.00
Extra plate beef, 200 lb. bbls.....	@ 30.00	@ 31.00

COOPERAGE.

Ash pork barrels, black iron hoops.....	\$1.87 1/2 @ 1.90	
Oak pork barrels, black iron hoops.....	1.95 @ 1.97 1/2	
Ash pork barrels, galv. iron hoops.....	1.77 1/2 @ 1.80	
White oak ham tierces.....	2.42 1/2 @ 2.45	
Red oak lard tierces.....	2.62 1/2 @ 2.65	
White oak lard tierces.....	2.62 1/2 @ 2.65	

OLEOMARGARINE.

Highest grade natural color animal fat margarine in 1-lb. cartons, rolls or prints, f.o.b. Chicago.....	@ 25	
White animal fat margarines in 1-lb. cartons, rolls or prints, f.o.b. Chicago.....	@ 20 1/2	
Nut, 1-lb. cartons, f.o.b. Chicago.....	@ 17	
(30 and 60-lb. solid packed tubs, 1c per lb. less.).....	@ 15	
Pastry, 60-lb. tubs, f.o.b. Chicago.....	@ 15	

DRY SALT MEATS.

Extra short clears.....	@ 10 1/2	
Extra short ribs.....	@ 10 1/2	
Short clear middles, 60-lb. avg.....	@ 15	
Clear bellies, 18 @ 20 lbs.....	@ 11 1/2	
Clear bellies, 14 @ 16 lbs.....	@ 11 1/2	
Rib bellies, 20 @ 25 lbs.....	@ 10 1/2	
Rib bellies, 25 @ 30 lbs.....	@ 10 1/2	
Fat backs, 10 @ 12 lbs.....	@ 9 1/2	
Fat backs, 14 @ 16 lbs.....	@ 11 1/2	
Regular plates.....	@ 9 1/2	
Butts.....	@ 9	

WHOLESALE SMOKED MEATS.

Fancy reg. hams, 14 @ 16 lbs.....	@ 24 1/2	
Fancy skd. hams, 14 @ 16 lbs.....	@ 23 1/2	
Standard reg. hams, 14 @ 16 lbs.....	@ 22 1/2	
Picnic, 4 @ 8 lbs.....	@ 20	
Fancy bacon, 6 @ 8 lbs.....	@ 31	
Standard bacon, 6 @ 8 lbs.....	@ 26 1/2	
No. 1 beef ham sets, smoked—		
Insides, 8 @ 12 lbs.....	@ 47	
Outsides, 8 @ 9 lbs.....	@ 41	
Knuckles, 5 @ 9 lbs.....	@ 43	
Cooked hams, choice, skin on, fattened.....	35 @ 36	
Cooked hams, choice, skinless, fattened.....	36 @ 37	
Cooked hams, choice, skinned, fattened.....	35 @ 36	
Cooked picnics, skin on, fattened.....	25 @ 26	
Cooked picnics, skinned, fattened.....	26 @ 27	
Cooked loin roll, smoked.....	43 @ 45	

ANIMAL OILS.

Prime edible lard oil.....	@ 13 1/2	
Headlight burning oil.....	@ 12 1/2	
Prime winter strained.....	@ 12	
Extra winter strained.....	@ 11 1/2	
Extra lard oil.....	@ 11 1/2	
Extra No. 1.....	@ 10 1/2	
No. 1 lard.....	@ 10 1/2	
No. 2 lard.....	@ 10	
Acidless tallow oil.....	@ 10	
No. D. C. T. neatfoot.....	@ 17 1/2	
Pure neatfoot oil.....	@ 13	
Special neatfoot oil.....	@ 11 1/2	
Extra neatfoot oil.....	@ 10 1/2	
No. 1 neatfoot oil.....	@ 10 1/2	
Oil weighs 7 1/2 lbs. per gallon. Barrels contain about 50 gals. each. Prices are for oil in barrels.		

LARD.

Prime steam.....	@ 10.12 1/2	
Prime steam, loose.....	@ 11.25	
Kettle rendered, horses.....	@ 11.62 1/2	
Refined lard, boxes, N. Y.....	@ 9.75	
Leaf, raw.....	@ 12.00	
Neutral, in tierces.....	@ 11 1/2	
Compound, acc. to quantity.....	@ 11 1/2	

OLEO OIL AND STEARINE.

Oleo oil, extra, in tierces.....	@ 10 1/2	
Oleo stocks.....	9 @ 10	
Prime No. 1 oleo oil.....	@ 9 1/2	
Prime No. 2 oleo oil.....	@ 9 1/2	
Prime No. 3 oleo oil.....	@ 9 1/2	
Prime oleo stearine, edible.....	@ 9 1/2	

TALLOW AND GREASES.

Edible tallow, under 1% acid, 45 titre.....	@ 9	
Prime packers tallow.....	@ 8 1/2	
No. 1 tallow, 10% f.f.a.....	7 1/2 @ 8	
No. 2 tallow, 40% f.f.a.....	6 1/2 @ 7	
Choice white grease.....	8 1/2 @ 9	
A-White grease.....	7 1/2 @ 8	
B-White grease, max. 5% acid.....	7 @ 7 1/2	
Yellow grease, 10 @ 15% f.f.a.....	6 1/2 @ 7	
Brown grease, 40% f.f.a.....	6 1/2 @ 7	

VEGETABLE OILS.

Crude cottonseed oil in tanks, f.o.b.....		
Valley points, nom. prompt.....	@ 7 1/2	
White, deodorized, in bbls., c.a.f. Chgo.....	10 1/2 @ 10 1/2	
Yellow, deodorized, in bbls.....	10 1/2 @ 10 1/2	
Soy stock, 50% f.f.a., f.o.b.....	7 1/2 @ 7 1/2	
Corn oil, in tanks, f.o.b. mills.....	9 @ 9 1/2	

Retail Section

Advertising and Display Have Direct Effect on Retail Meat Sales

Are better merchandising methods needed in the retail meat industry?

One thing seems certain—the retailer who studies merchandising and selling methods and who puts in practice what he learns, other things being equal, has the best chance for success.

In the following article are given some concrete ideas and suggestions for conducting a successful sales promotion campaign that retail meat dealers interested in increasing their business will find interesting.

This is the second of a series of three articles written especially for THE NATIONAL PROVISIONER dealing with the problem of retail meat sales promotion. The first, published in the issue of November 2, 1929, dealt with the necessity for a definite plan for stimulating sales.

Successful Sales Promotion

By E. J. Clary.

To a great extent, we have to deal here with a frame of mind. The attitude of the average retailer toward his business is that so long as he goes through the ordinary motions of store keeping, he has done about all within his power.

But is this true?

Only half of the retail job is providing a roof and fixtures, heat, light and help, goods and delivery. A dealer can do all of these things well and still fail in the retail business. It happens every day.

The other half of the job—which is really the selling job—has to do with the following departments of functions:

- 1—Thorough knowledge of the local market.
- 2—Constructive and productive advertising.
- 3—Individual touch in display.
- 4—Interesting merchandise, interestingly shown.
- 5—Salesmanship on the floor.
- 6—Proper inducements to buy.

The practical application of these ideas—which in effect, sum up the major divisions of a retail sales promotion plan—we consider as follows: Aggressive selling begins with a factual knowledge of what the local market needs and wants.

To stock or restock any store in the trade without careful study of this point is to grope in the dark. What

may sell four miles or a hundred miles away may not move at the place of doing business. Hence, through careful, personal investigation, the retailer must, in the future, know his market thoroughly.

Hints on Advertising Display.

Advertising is always a part of the retailer's selling cost. It cannot be otherwise. What is needed to fit into the intelligently-planned retail sales promotion plan is the right kind of advertising, and advertising that is persistent and with something real to advertise.

Regular change of copy, newsy offerings, easily understood copy, selection of mediums that reach the potential trade of the store—not "just advertising," done because the fellow down the road advertises—these are important considerations.

Of course, every retailer these days engages in a certain amount of display, since he has to have some place to put his goods. But we do not find the individual touch often enough. There is a sameness about windows and counters in the trade that fails to lure the buyer.

As display is the most powerful sales promotion medium available. This point is easily worth one-half the time of the store management. In some cases, more time than that is given over to display.

Good Display Helps Sales.

Display is the very heart of sales promotion. And more money will have to be spent on attractive displays as time goes on. The public is not so easily impressed with the ordinary window as it used to be.

One of the best retail sales promotion plans examined and studied called for a definite window display appropriation by the year, display changes upon a carefully worked out schedule, expert window dressing help and novel displays at all times.

This same plan calls for the exploitation of specials at regular intervals, the stimulation of sales by occasional display advertising in a local paper and intermittent but planned direct mail campaigns within the logical trade region of the store itself.

Increasing the Sale Unit.

One of the outstanding experts on retail merchandising in this country made the following statement at a recent business convention:

"The salvation of the retailer in the United States today is the raising of his sale unit. It costs as much to service a small unit of sale as it does a big one.

"The big idea from now on is to increase the sale total of the average customer, and some of the wiser boys have found that this can be done. There is something almost magical in the results that come from hammering away at the public for bigger purchases, and it can be done without in any way making enemies or disturbing a dealer's standing with his customers."

Now it is all very well to rely upon the increase of the sale unit as a sales promotion proposition. No one will find fault with that.

Sales Unit Not All-Important.

But anyone with experience in retailing will admit freely that no retail business is so safe as the one which constantly adds to its customer list—that has its turnover spread over a broad group of buyers.

What the retailer requires, if he or she is to progress, is a fair increase every year in the number of customer contacts. Once this is assured, the sale unit increase is merely the "tail to the kite."

Now we come to a topic which I have found retailers unwilling to discuss. Or, if they do discuss it, they show an attitude in conflict with that found in

WE SELL

U.S. Government
Graded and Stamped

BEEF



Look for the
stamp that tells the
grade of the beef

It is the
Government's
guarantee of
quality

U. S. DEPARTMENT OF AGRICULTURE
BUREAU OF AGRICULTURAL ECONOMICS
Washington, D. C.

GOVERNMENT GRADED BEEF.

This poster is designed by the U. S. Bureau of Agricultural Economics for use in meat markets and meat departments of food stores using government graded beef. There is a companion chart showing the hindquarter.

The charts are in two colors and show distinctly the ribbon stamp indicating the government grade. They are 12 in. wide and 16 in. high and can be secured free on request to the Bureau of Agricultural Economics, U. S. Department of Agriculture, Washington, D. C.

jobbing and manufacturing. This is the topic of retail help.

We know that the quality of retail help—sales people—rises or falls in proportion to the rewards offered. I do not maintain that dealers in general fail to see the inefficiency of underpaid sales people. Tens of thousands of them have had their experiences have learned their lessons and are quite willing to pay for competent people.

"You Get What You Pay For."

The people available for retail selling today—when it comes to all-around competency—are insufficient in number. Every year retailers are finding it harder to get people who can and will sell goods. Every year the correspondence schools, the factories, the mills and the banks are offering bigger rewards.

And yet—the very existence of the average retailer depends upon the adequacy of those who do his selling.

To get productive help for the store, you have to pay for it, and the rate at which you must pay seldom is in direct ratio to the productivity of the man or woman you hire.

Not long ago one of the large manufacturers of retail store equipment, for his own information, made an investigation, computing totals from the records of over 780 retail stores of various types.

He wanted to see what effect wages had upon selling ability and selling results. Here are the figures:

Weekly wage.	Per cent of incr. in gross sales.
\$12.00	..
14.00	7
18.00	10
22.00	16
25.00	20
30.00	30

What does this mean?

It means that over a broad investigation of some 1,700 retail sales people, those earning \$30.00 a week sold 30 per cent more than those paid \$12.00 a week, conditions in general being greatly the same. But it is ridiculous to argue that merely paying higher wages to sales people will insure an immediate increased return in gross sales.

Dealers Must Hire Producers.

The point is that the retailer in future must raise the standard of his sellers and, as a natural consequence, raise the wages. Or he must offer some bonus or commission arrangement that will hold the right people in his service.

Yet many retailers take an exceedingly narrow view of this matter. They hesitate to make an investment in selling power when, as a matter of fact, the investment is bound to pay in the end.

Progressive merchants everywhere are looking about for a higher type of sales person. They know that, with selling, the big problem in retailing during the next few years, and with other professions and lines pulling the best of the supply away from retailing, the whole situation calls for study and the application of the right remedies.

Those remedies are—better treatment and higher pay for results shown.

In another article Mr. Clary will discuss the merchandising factors in sales promotion work.

Tell This to Your Customers

Under this heading will appear information which should be of value to meat retailers in educating their customers and building up trade. Cut it out and use it.

BACON OMELET.

The omelet is one of our most delectable dishes, especially when its flavor is enhanced by the addition of various kinds of meat.

The following recipe from Winifred Brennan, Department of Home Economics, Institute of American Meat Packers, will be appreciated by your customers if their attention is called to it.

Use about one cup of diced crisp bacon. Or, if desired, fry three slices of bacon in the omelet pan, remove the bacon, keeping hot, cook the omelet, and garnish with bacon. For the omelet mixture, beat six eggs slightly, add one-half teaspoon salt, one-fourth teaspoon pepper, one-fourth cup thin cream. Combine the ingredients, pour into a well greased omelet pan and cook slowly. When cooked on the bottom, put under the toaster flame about three minutes.

NEW LAMB CUTS VIA MOVIES.

A motion picture film, just released by the U. S. Department of Agriculture, is entitled "Lamb—More Than Legs and Chops." The picture shows the many new lamb cuts, such as mock duck, shoulder steak, Saratoga chops, center leg steaks, crown rib roast, etc., which have been worked out by the National Live Stock and Meat Board and demonstrated extensively in consuming centers of the United States. It was prepared by the U. S. Bureau of Agricultural Economics in cooperation with the board.

This film is designed to show retail meat cutters just how to make these new cuts and profit from the sale of parts which hitherto have been slow to move or impossible to sell. Every movement of the knife in the demonstration scenes in this picture can easily be followed and understood by the experienced meat cutter. Explanatory titles and slow-motion cinematography make clear the procedure to follow in cutting the carcass.

This film may be borrowed from the Office of Motion Pictures, U. S. Department of Agriculture, Washington, D. C., the user paying transportation charges both ways.

NEWS OF THE RETAILERS.

The Foreaker Market, meats, has been opened in the Weldy Building, Neodesha, Kan.

McCormick & Yrigoyen have opened a meat department in the Lillard Bros. grocery store at Davis, Calif.

Wm. Ellison, of the meat and grocery firm of Ellison & Watt, Winnemucca, Nev., died recently.

Buehler Bros., Inc., of Chicago, have opened a meat market and grocery store at 312 W. Main st., Ionia, Mich.

Otto Rabke, Holt, Mich., has been succeeded in the meat business by Arthur Fleming.

George Mayer has purchased the meat market of Rufus Elbin, at Waveland, Ind.

Willis Haskins has purchased the Gay Meat Market at Mongo, Ind.

W. B. Blackburn has opened a butcher shop at Portsmouth, O.

George Douglas, Big Rapids, Mich., has disposed of his meat business to Claude Sutton.

John Duffey has purchased the meat business at 168 S. Main st., London, O., from Wm. Tumbelson.

J. D. Preston has engaged in the meat business at 209 W. Rockwell st., Jackson, Mich.

E. T. Frisbie has bought the meat and grocery business of Ernest F. Pratt, Centerville, Mich.

S. M. Sandel has opened a meat market at 560 Zenia ave., Dayton, O.

Stuckey & Rich have purchased the meat and grocery business of Herman Sprunger, Berne, Ind.

Gus Samuels has purchased the West Side Meat Market, Medford, Ore., from Nichols & Ashpole.

John Starbird, Seattle, Wash., has sold his meat business to Fred J. Howard.

The butcher shop of John Gable, Grafton, Neb., has been destroyed by fire.

The George Wessel meat market, 100 State st., Belleville, Ill., has opened for business.

The Oskar Lindstrom meat market has opened at 127 Seventh st., Rockford, Ill.

Barney Constantino, Dominick Constantino and Charles Marsilli have opened a meat market at Fourth and Adams sts., Springfield, Ill.

Borne and Bowling have opened a new meat market at Sumner, Iowa.

Buehler Brothers, Inc., have opened a new meat market in Ionia, Mich.

Alvin Olson will soon open a meat market in Elk River, Minn.

Harvey Held had sold his interest in the Bigler & Held chain of meat markets and will operate independently the market at Hartford, Wisc., formerly owned by the chain.

E. C. Barritt of Fairchild, Wis., has opened a meat market at Marshfield, Wis.

Harry Braun has sold his meat market at 419 Forty-eighth ave., West Allis, Wis., to Adolph Konrad, and will open a larger store elsewhere.

L. F. Kortendick has sold his meat market at Racine, Wis., to Harry Terry and Floyd Dunham.

The People's Meat Market, Great Falls, Mont., recently moved into its new building, a two-story brick structure with a complete refrigeration system and other modern equipment.

The Rock River Valley Meat Dealers association has opened club rooms at 107 N. Franklin st., Janesville, Wis. Meetings will be held the first and third Thursday of every month.

L. E. Wells and his brother D. D. Wells have re-established their old partnership and are again in charge of the Glasgow meat market, Glasgow, Mont.

D. D. Wright has purchased the Economy Meat Market at 324 W. Main st., Walla Walla, Wash.

D. W. Durgin and C. Wherry have purchased the meat market at 2338 Elm st., Seattle, Wash.

New York Section

NEW YORK NEWS NOTES.

Nathan Strauss, Inc., recently opened a very large store in Asbury Park.

Otto Weber, vice president, Stahl-Meyer, Inc., spent several days last week in Louisville, Ky., on business.

Frank Menge, general superintendent, Swift & Company, Chicago, spent a few days at the Jersey City plant during the past week.

Robert C. Clark, supervisor of the architects' department, Armour and Company, Chicago, visited the New York plant last week.

Visitors to the New York plant from Wilson & Co., Chicago, have been J. D. Cooney, legal department, and George A. Blair, traffic manager.

S. A. Grow, purchasing department,

Jacob E. Decker Sons, Mason City, Ia., is spending a little time in New York visiting the plants of Adolf Gobel, Inc.

W. J. Cawley, London manager, visited the New York plant of Wilson & Co. before sailing with Mrs. Cawley on the S.S. Homeric on Friday, November 8.

Adolph Stern, an associate of Amtorg Trading Corporation, New York, passed away suddenly last week. Mr. Stern suffered a heart attack on the way to his office.

Swift & Company, central office, New York, have had as Chicago visitors during the past week W. C. Potter of the butterine department and S. P. Spang of the branch house department.

The Strauss-Roth Stores, Inc., reopened their store in Lynn, Mass., and

established a new store at 729 Hamilton st., Allentown, Pa., which will be ready for business the week of November 18.

Armour and Company, New York, have had as Chicago visitors during the past week vice president T. G. Lee, general branch house superintendent, I. M. Hoagland and S. Sanders of the superintendent's department.

William T. Calligan, who has been with Armour and Company at Chicago for many years, and with the New York Butchers Dressed Meat Co., New York, for more than ten years, has succeeded H. W. Jones and is now in charge of the sales department.

M. M. Rosenthal, secretary of Nathan Strauss, Inc., is spending a week touring the states of Massachusetts, Connecticut, New York and Pennsylvania, and will not only visit present stores of the chain, but will investigate other favorable locations.

John Engelhorn, president of John Engelhorn & Sons, hog slaughterers at 17-27 Avenue L, Newark, N. J., died on Thursday, November 7, in his 81st year, after a short illness. Born in Heidelberg, Germany, he left his father's butcher business in 1870, and came to Newark, where he established the present business in 1875, becoming one of the leaders in the trade. A \$75,000 addition was completed at the plant two weeks before his death. The business will be conducted by his two sons, John Engelhorn, jr., and Frederick Engelhorn.

AMONG RETAIL MEAT DEALERS.

On Wednesday evening of last week the regular meeting of the Bronx Branch was held at Ebling's Casino with a large attendance. The usual routine matters took up the greater part of the evening. Tickets were distributed for the annual lady's night for the members and their families. This event will be held at Ebling's Casino on Sunday, December 1st. The committee for the dinner dance to be held in January reported progress.

A very successful theatre party was given by the Ladies' Auxiliary on Monday evening of this week, when upwards of a hundred, including members with their husbands and friends, attended the Majestic Theatre in Manhattan. Members of the Retail Meat Dealers from all sections of Greater New York, represented Brooklyn, Bronx, Mount Vernon, Manhattan, Jamaica, South Brooklyn and Washington Heights. Mrs. Charles Hembdt and Mrs. Oscar Schaefer, the hostesses, are to be congratulated.

As a convenience for its members the South Brooklyn Branch has made arrangements to have health clinic examinations conducted at their meeting headquarters, Fraternity Hall, 53rd street and Fifth avenue, Brooklyn, N. Y., on Tuesday, November 19.

The Jamaica Branch will hold a regular meeting on Wednesday, November 20 and at the close of business members and their friends will be the guests of the Branch at a stag party.

WHOLESALE DRESSED MEAT PRICES.

Wholesale prices of Western dressed meats quoted by the U. S. Bureau of Agricultural Economics at Chicago and Eastern markets on Nov. 14, 1929:

	CHICAGO.	BOSTON.	NEW YORK.	PHILA.
Fresh Beef:				
STEERS (700 lbs. up):				
Choice	\$21.50@23.00	\$20.50@21.50	\$21.50@23.50	\$22.00@24.00
Good	19.50@21.50	18.00@20.50	19.50@21.50	20.00@22.00
STEERS (550-700 lbs.):				
Choice	21.50@23.50		21.50@23.50	23.00@24.00
Good	19.50@21.50		19.00@21.50	20.00@22.50
STEERS (500 lbs. up):				
Medium	16.00@19.50	17.00@19.00	16.00@18.50	16.00@19.00
Common	13.50@16.00	15.50@17.00	14.00@16.00	
STEERS (1):				
Yearling (300-550 lbs.):				
Choice	23.00@25.00		22.50@24.50	
Good	22.00@23.00		19.50@22.50	
Medium	19.00@22.00			
COWS:				
Good	15.00@15.50	15.00@15.50	15.00@16.00	15.00@16.00
Medium	14.00@14.00	14.00@15.00	14.00@15.00	14.00@15.00
Common	12.50@14.00	13.00@14.00	13.00@14.00	12.50@13.50
Fresh Veal and Calf Carcasses:				
VEALERS (2):				
Choice	21.00@23.00	23.00@25.00	24.00@27.00	24.00@25.00
Good	18.00@21.00	21.00@23.00	22.00@24.00	23.00@25.00
Medium	16.00@18.00	18.00@21.00	19.00@22.00	19.00@22.00
Common	14.00@16.00	16.00@18.00	17.00@19.00	16.00@18.00
CALF (2) (3):				
Choice			19.00@22.00	
Good	16.00@18.00	17.00@18.00	16.00@19.00	17.00@18.00
Medium	14.00@16.00	15.00@17.00	15.00@16.00	15.00@16.00
Common	13.00@14.00	13.00@15.00	14.00@15.00	13.00@14.00
Fresh Lamb and Mutton:				
LAMB (58 lbs. down):				
Choice	23.00@24.00	24.00@25.00	24.00@26.00	25.00@26.00
Good	22.00@23.00	23.00@24.50	23.00@25.00	24.00@25.00
Medium	20.00@22.00	20.00@23.50	22.00@24.00	22.00@24.00
Common	18.00@20.00	18.00@20.00	19.00@22.00	18.00@21.00
LAMB (39-45 lbs.):				
Choice	23.00@24.00	24.00@25.00	23.00@25.00	25.00@26.00
Good	22.00@23.00	23.50@24.50	22.00@24.00	24.00@25.00
Medium	20.00@22.00	20.00@23.50	21.00@22.00	22.00@24.00
Common	18.00@20.00	18.00@20.00	19.00@21.00	18.00@21.00
LAMB (46-55 lbs.):				
Choice	21.00@22.00	21.00@22.00	21.00@23.00	22.00@23.00
Good	20.00@22.00	20.00@22.00	20.00@22.00	20.00@22.00
MUTTON (Ewe) 70 lbs. down:				
Good	12.00@13.00	13.00@15.00	11.50@13.00	13.00@14.00
Medium	10.00@12.00	11.00@13.00	10.50@12.00	11.00@13.00
Common	8.00@10.00	10.00@11.00	9.00@10.50	
Fresh Pork Cuts:				
LOINS:				
8-10 lb. av.	18.00@19.00	21.50@23.00	19.00@22.00	19.00@21.00
10-12 lb. av.	17.00@18.50	21.50@23.00	19.00@22.00	19.00@21.00
12-16 lb. av.	17.00@18.50	21.00@22.00	18.00@22.00	18.00@20.00
16-22 lb. av.	16.00@16.50	18.00@20.00	16.00@18.00	16.00@18.00
SHOULDER, N. Y. Style, Skinned:				
8-12 lb. av.	13.50@15.00		15.00@17.00	15.00@17.00
PICNICS:				
6-8 lb. av.		16.00@17.00		14.00@15.00
BUTTS, Boston Style:				
4-8 lb. av.	17.00@18.00		17.00@20.00	17.00@19.00
SPARE RIBS:				
Half Sheets	13.00@15.00			
TRIMMINGS:				
Regular	10.00@11.00			
Lean	16.00@18.00			

(1) Includes heifer yearlings 450 lbs. down at Chicago and New York. (2) Includes "skins on" at New York and Chicago. (3) Includes sides at Boston and Philadelphia.



HEEKIN CANS

Attractive, colorful, lithographed cans certainly create an impression of quality. Today, neither the dealer nor the consumer wants merchandise of any kind that is not packed in an attractive container. For years Heekin has served packers with lithographed cans for every requirement. Today Heekin personal service is ready to assist you in making your present can more beautiful . . . more attractive for the purchaser.

Write for information

The Heekin Can Co.

Cincinnati, Ohio

20 MULE TEAM BORAX

Antiseptic

Cleansing

Deodorizing

Use 20 MULE TEAM BORAX when any cleansing is to be done. It softens water. It cleans thoroughly. It inhibits the growth of the bacteria of decomposition and leaves things sweet and wholesome. It is especially good when washing anything that comes in contact with meat because it is harmless.

PACIFIC COAST BORAX COMPANY

51 Madison Ave., New York City

Chicago, Ill.

Wilmington, Cal.

The Man Who
Knows



The Man You
Know

Do You Wish to Be- long to the Royal Family—of Corned Beef Kings?

If you do, use H. J. MAYER SPECIAL NEVERFAIL CURE, and you will surely get there. Rich, red juicy corned beef, the kind that makes your

mouth water and brings your customers back for more, cured in from three to five days. A flavor beyond comparison, a wonderful color and at a cost so reasonable that there is no excuse for you not taking advantage of the benefits that NEVER-FAIL, the perfect Cure (reg. U. S. & Can. Pat. Off.) has to offer.

Write for complete information

Makers of the genuine H. J. Mayer Special Frankfurter, Bologna, Pork Sausage (with and without sage), Braunschweiger Liver, Summer (Mettwurst), Chili Con Carne and Rouladen Delicatessen Seasonings

H. J. MAYER & SONS CO.

6819-23 S. Ashland Ave., Chicago, Ill.

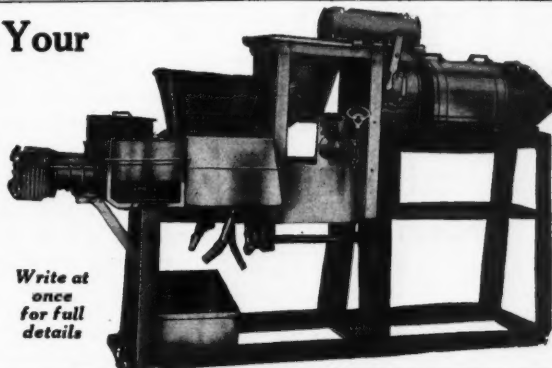
Canadian Plant, Windsor, Ont.

A Big Percentage Cut from Your Production Costs

DOERING'S Continuous Worker is the greatest advance the Margarine plant has seen for many years. With a capacity of 7,000 lbs. an hour, automatic salting, doing away with table workers and many other improvements, this machine is being hailed as a great money-maker wherever it is used. Some of the nation's biggest plants have already installed it.

For the sake of economy and greater profits get acquainted with Doering's Continuous Worker.

C. Doering & Son 1375-9 W. Lake St.
Chicago
Ask about our New Tierce Emptying Machine



Write at
once
for full
details

NEW YORK MARKET PRICES

LIVE CATTLE.

Steers, good	\$12.00@12.50
Steers, medium	9.25@12.00
Cows, common and medium	6.00@ 7.75
Bulls, cutter-medium	6.00@ 8.50

LIVE CALVES.

Vealers, good to choice	\$15.50@18.00
Vealers, medium	12.00@15.50

LIVE SHEEP AND LAMBS.

Lambs, good to choice	\$12.50@13.50
Lambs, medium	11.00@12.50
Lambs, common	8.50@11.00
Ewes, medium to choice	4.50@ 6.50

LIVE HOGS.

Hogs, 160-210 lbs.	\$ 10 1/2
Hogs, medium	10 1/2
Hogs, 120 lbs.	10.00
Roughs	9.00
Good Roughs	9.25

DRESSED HOGS.

Hogs, heavy	\$ 17 1/2
Hogs, 180 lbs.	17 1/2
Pigs, 80 lbs.	18 1/2
Pigs, 80-140 lbs.	18

DRESSED BEEF.

CITY DRESSED.

Choice, native heavy	.25 @27
Choice, native light	.25 @27
Native, common to fair	.23 @24 1/2

WESTERN DRESSED BEEF.

Native steers, 600@800 lbs.	.23 @24
Native choice yearlings, 400@600 lbs.	.24 @25
Good to choice heifers	.21 @23
Good to choice cows	.16 @18
Common to fair cows	.14 @15
Fresh bologna bulls	.16 @17

BEEF CUTS.

	Western.	City.
No. 1 ribs	.28 @30	31 @33
No. 2 ribs	.26 @28	28 @30
No. 3 ribs	.23 @25	25 @27
No. 1 loins	.37 @39	42 @44
No. 2 loins	.33 @35	36 @41
No. 3 loins	.28 @32	32 @35
No. 1 hinds and ribs	.27 @30	25 @33
No. 2 hinds and ribs	.24 @26	23 @25
No. 3 hinds and ribs	.20 @22	19 @21
No. 1 rounds	.19 @20	.20 @21
No. 2 rounds	.17 @18	.18 @19
No. 1 chuck	.22 @23	22 @24
No. 2 chuck	.20 @21	20 @21
No. 3 chuck	.18 @19	18 @19
Bologna	.16 @17	16 @17
Rolls, reg., 6@8 lbs. avg.	.22 @23	.22 @23
Rolls, reg., 4@6 lbs. avg.	.17 @18	.17 @18
Tenderloins, 4@6 lbs. avg.	.00 @70	.00 @70
Tenderloins, 5@6 lbs. avg.	.80 @90	.80 @90
Shoulder clods	.10 @11	.10 @11

DRESSED VEAL AND CALF.

Prime veal	.28 @30
Good to choice veal	.23 @26
Med. to common veal	.15 @21
Good to choice calves	.18 @22
Med. to common calves	.14 @18

DRESSED SHEEP AND LAMBS.

Lambs, prime	.26 @27
Lambs, good	.23 @25
Sheep, good	.13 @14
Sheep, medium	.7 @10

FRESH PORK CUTS.

Pork loins, fresh, Western, 10@12 lbs.	.20 @21
Pork tenderloins, fresh	.55 @57
Pork tenderloins, frozen	.45 @46
Shoulders, city, 10@12 lbs. avg.	.17 @18
Shoulders, Western, 10@12 lbs.	.16 @17
Butts, boneless, Western	.24 @25
Butts, regular, Western	.20 @21
Hams, Western, fresh, 10@12 lbs. avg.	.22 @23
Hams, city, fresh, 6@10 lbs. avg.	.24 @25
Picnic hams, Western, fresh, 6@8 lbs. average	.16 @17
Pork trimmings, extra lean	.29 @30
Pork trimmings, regular, 50% lean	.15 @16
Sparr ribs, fresh	.16 @17

SMOKED MEATS.

Hams, 8@10 lbs. avg.	.22 1/2 @23 1/2
Hams, 10@12 lbs. avg.	.22 @23
Hams, 12@14 lbs. avg.	.21 @22
Picnics, 4@6 lbs. avg.	.18 1/2 @19
Picnics, 6@8 lbs. avg.	.18 1/2 @19 1/2
Rollettes, 6@8 lbs. avg.	.18 1/2 @19 1/2
Beef tongue, light	.30 @32
Beef tongue, heavy	.34 @36
Bacon, boneless, Western	.23 @24
Bacon, boneless, city	.20 @22
Pickled bellies, 8@10 lbs. avg.	.17 @19

FANCY MEATS.

Fresh steer tongues, untrimmed	.27c a pound
Fresh steer tongues, l. c. trim'd	.42c a pound
Sweetbreads, beef	.70c a pound
Sweetbreads, veal	\$1.00 a pair
Beef kidneys	.20c a pound
Mutton kidneys	.37c a pound
Livers, beef	.11c each
Oxtails	.20c a pound
Beef hanging tenders	.32c a pound
Lamb fries	.10c a pair

BUTCHERS' FAT.

Shop fat	@ 2 1/4
Breast fat	@ 4 1/4
Edible suet	@ 5 1/4
Cond. suet	@ 4 1/4

GREEN CALFSKINS.

	5-9 1/2-12 1/2	12 1/2-14	14-18	18 up
Prime No. 1 veals	2.00	2.10	2.30	3.40
Prime No. 2 veals	1.80	1.85	2.05	3.15
Buttermilk No. 1	.15	1.05	1.75	1.95
Buttermilk No. 2	.13	1.45	1.50	1.70
Branded Gruby	.7	.85	.90	1.10
Number 3				1.60

BUTTER.

Creamery, extra (92 score)	.43 1/2 @43 1/2
Creamery, firsts (88 to 89 score)	.37 @39
Creamery seconds (84 to 87 score)	.35 @38
Creamery, lower grades	.33 1/2 @34 1/2

EGGS.

(Mixed colors.)

Extras, dozen	.57 @60
Extra firsts, doz.	.51 @55
Firsts, doz.	.47 @50
Checks	.32 @36

LIVE POULTRY.

Fowls, colored, per lb. via express	@31
Fowls, Leghorn, fancy	@24

DRESSED POULTRY.

FRESH KILLED.

Fowls—fresh—dry packed—12 to box—fair to good:

Western, 60 to 65 lbs. to dozen, lb.	.30 @33
Western, 48 to 54 lbs. to dozen, lb.	.27 @29
Western, 43 to 47 lbs. to dozen, lb.	.25 @27
Western, 36 to 42 lbs. to dozen, lb.	.24 @25
Western, 30 to 35 lbs. to dozen, lb.	.22 @24

Fowls—fresh—dry pkd.—12 to box—prime to fcy.:

Western, 60 to 65 lbs. to dozen, lb.	.34 @35
Western, 48 to 54 lbs. to dozen, lb.	.30 @31
Western, 43 to 47 lbs. to dozen, lb.	.28 @29
Western, 36 to 42 lbs. to dozen, lb.	.26 @27
Western, 30 to 35 lbs. to dozen, lb.	.25 @26

Ducks—

Long Island, per lb.	.24 @27
----------------------	---------

Turkeys—

Argentine, young toms	.30 @39
Argentine, young hens	.30 @37

Squabs—

White, ungraded, per lb.	.50 @60
--------------------------	---------

Chickens, fryers—fresh—12 to box—prime to fcy.:

Western, 36@42 lbs., per lb.	.29 @29
Western, 60 to 65 lbs., per lb.	.34 @35
Western, 48 to 54 lbs., per lb.	.30 @31
Western, 43 to 47 lbs., per lb.	.28 @29

BUTTER AT FOUR MARKETS.

Wholesale prices of 92 score butter at Chicago, New York, Boston and Philadelphia, week ended Nov. 7, 1929:

	Nov. 1	2	4	5	6	7
Chicago	.42	.42	.42	.42 1/2	.42 1/2	.41 1/2
N. Y.	.44 1/2	.44 1/2	.44 1/2	.44 1/2	.43 1/2	.43 1/2
Boston	.44	.44	.44	.44	.44	.44
Phila.	.45 1/2	.45 1/2	.45 1/2	.45 1/2	.45	.44 1/2

Wholesale prices of carlots—fresh centralized butter—90 score at Chicago:

40 1/2	41 1/2	41 1/2	41 1/2	41 1/2	40
--------	--------	--------	--------	--------	----

Receipts of butter by cities (tubs):

	Wk. Nov. 7.	Prev. week.	Last year.	Since Jan. 1—1929.	1928.
Chicago	30,826	31,209	27,347	2,875,896	2,734,083
N. Y.	44,376	46,918	41,912	3,213,522	3,050,907
Boston	9,794	10,537	10,537	1,062,568	1,132,184
Phila.	17,945	15,031	13,616	1,014,217	997,160

Total 102,879 101,695 93,412 8,106,203 7,914,323

Cold storage movement (lbs.):

	In Nov. 7.	Out Nov. 7.	On hand Nov. 8.	Same week-day last year.
Chicago	9,750	228,768	22,874,834	15,222,839
New York	87,524	312,643	16,853,702	12,871,154
Boston	23,396	158,608	8,629,170	8,301,906
Phila.	21,012	40,388	5,255,037	4,989,667

Total 141,682 740,407 83,612,743 41,385,560

FERTILIZER MATERIALS.
BASIS NEW YORK DELIVERY.

Ammoniates.

Ammonium sulphate, bulk, delivered per 100 lbs.	2.10 @ 2.15
Ammonium sulphate, double bags, per 100 lbs. f.a.s. New York	@ 2.10
Blood, dried, 15-16% per unit	@ 3.90
Fish scrap, dried, 11% ammonia 10% B. P. L. f.o.b. fish factory	4.25 & 10c
Fish guano, foreign, 13@14% ammonia, 10% B. P. L.	4.50 & 10c
Fish scrap, acidulated, 6% ammonia, 3% A. P. A., f.o.b. fish factory	3.50 & 50c
Soda Nitrate, in bags, 100 lbs. spot	@ 2.11
Tankage, ground, 10% ammonia, 15% B. P. L. bulk	4.35 & 10c
Tankage, unground, 9@10% ammo	4.25 & 10c

Phosphates.

Foreign bone meal, steamed, 8 and 50 bags, per ton c.i.f.	@26.50
Bone meal, raw, 4 1/2 and 50 bags, per ton	@38.50
Acid phosphate, bulk, f.o.b. Baltimore, per ton, 16% fat	@ 9.50

Potash.

Manure salt, 20% bulk, per ton	@12.50
Kainit, 12.4% bulk, per ton	@ 9.10
Tankage, in bags, basis 80%, per ton	@36.75
Sulphate in bags, basis 90%, per ton	@47.75

Beef.

Cracklings, 50% unground	@ 1.00
Cracklings, 60% unground	@ 1.05

Meat Scraps, Ground.

50%	@65.00
55%	@75.00

BONES, HOOF AND HORNS.

Round shin bones, avg. 48 to 50 lbs., per 100 pcs.	95.00@125.00
Flat shin bones, avg. 40 to 45 lbs., per 100 pcs.	@ 85.00
Black or striped hoofs, per ton	45.00@ 50.00
White hoofs, per ton	@ 75.00
Thigh bones, avg. 85 to 90 lbs., per 100 pieces	@110.00
Horns, according to grade	75.00@200.00

NEW YORK LIVESTOCK.

Receipts of livestock at New York markets for week ended Nov. 9, 1929, are officially reported by the U. S. Bureau of Agricultural Economics as follows:

	Cattle.	Calves.	Hogs.	Sheep.
Jersey City	4,051	8,077	2,014	37,246
Central Union	2,096	1,091	88	11,461
New York	701	3,133	24,215	10,519
Total	7,448	12,301	26,317	59,226
Previous week	4,462	12,984	30,050	49,471
Two weeks ago	7,239	12,649	30,030	57,218

Lincoln Farms Products Corporation
Collectors and Renderers of

Bones FAT Skins

Manufacturer of Poultry Feeds

Office: 407 E. 31st St.

NEW YORK CITY

Phone: Caledonia 0114-0124

Factory: Fisk St., Jersey City, N. J.

Emil Kohn, Inc.

Calfskins

Specialists in skins of quality on consignment. Results talk! Information gladly furnished.

Office and Warehouse

407 East 31st St.

NEW YORK, N. Y.

Caledonia 0113-0114

1929.

2.15

2.10

3.90

10c

10c

50c

2.11

10c

10c

26.50

36.50

9.50

12.50

9.10

38.75

47.75

1.00

1.05

65.00

75.00

VS.

@125.00

@ 85.00

@ 50.00

@ 75.00

@110.00

@200.00

York
1929,
U. S.
ics as

Sheep.

37,246

11,461

10,519

50,226

39,471

57,218

cts

ns

I. J.

c.

S

on

for-